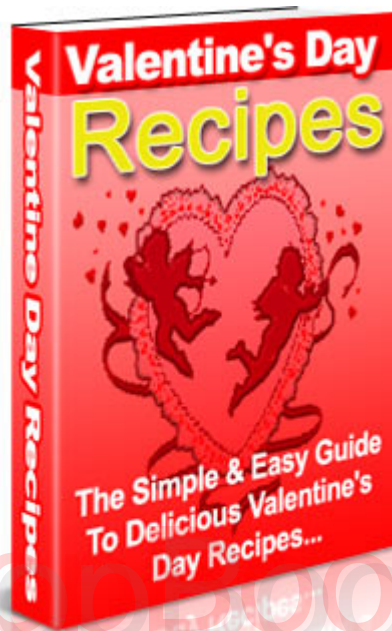




Valentine's Day Recipes



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Victorian Gingerbread Valentines

Ingredients:

- * 2 1/2 cups unsifted flour
- * 2 teaspoons cinnamon
- * 1 1/2 teaspoon ginger
- * 1/2 teaspoon ground cloves
- * 1/4 teaspoon salt
- * 1/2 cup margarine
- * 1/2 cup packed dark brown sugar
- * 1/3 cup dark corn syrup
- * 1 large egg

Directions:

In large bowl, sift together flour, cinnamon, ginger, cloves and salt.

Blend together margarine and brown sugar until smooth. Add corn syrup and egg; beat well. Add dry ingredients, about one-third at a time, mixing until smooth after each addition. Chill dough one hour.

Roll out half of dough on lightly floured surface to one-quarter-inch thickness. (Reserve other half for decorations or for a second batch of cookies.)

Using heart-shaped cookie cutter, press out cookie shapes or use knife to cut around a pattern. Place hearts on cookie sheet. Decorate as desired. Bake at 350 degrees for 15 to 20 minutes until golden. Remove and place on wire racks to cool. Store in covered container.



Waldorf-Astoria Red Velvet Cake

Ingredients:

- * 1/2 cup Shortening
- * 1 1/2 cup Sugar
- * 2 Eggs
- * 2 ounces Red food coloring
- * 2 tablespoons Cocoa -- heaping
- * 2 1/4 cups Plain flour
- * 1 teaspoon Salt
- * 1 teaspoon Vanilla
- * 1 teaspoon Baking soda
- * 1 cup Buttermilk
- * 1 tablespoon Vinegar
- * 1 teaspoon Butter Flavoring (if desired)

Frosting

- * 3 tablespoons Flour
- * 1 cup Butter (Not Margarine- you can tell the difference in the flavor).
- * 1 teaspoon Vanilla
- * 1 cup Milk
- * 1 cup granulated sugar

Directions:

Cream Shortening, sugar and eggs. Make a paste with coloring and cocoa and add to mixture. Add salt and flour with buttermilk and vanilla. Alternately add soda and vinegar and don't beat- just blend. Bake in two 9-inch pans (greased and floured) for 30 minutes at 350 degrees. Layers may be split to make four.

Frosting:

Cook flour and milk on low heat until thick. Then cool (I put it in the freezer for this.). Cream sugar, butter, and vanilla until fluffy. Add to flour-milk mixture. Beat until mixture is like whipped cream. Spread on layers. Sprinkle with nuts if desired



Mock Pink Lady

Ingredients:

- * 1 1/2 cup Milk, homogenized
- * 2 tablespoons Lemon juice
- * 1 tablespoon Grenadine
- * 1 tablespoon Sugar, granulated -Ice cubes

Directions:

Measure milk, lemon juice, grenadine, sugar and ice cubes into blender. Blend until ice is gone. Serve immediately.

Passion Fruit Mimosa Recipe

Ingredients:

- * 1 cup chilled Champagne
- * 1/2 cup chilled passion-fruit juice

Directions:

Divide Champagne between 2 flutes and top off each with passion fruit juice.



Peaches In Spiced Red Wine

Ingredients:

- * 2 large peaches
- * 1/2 cup dry red wine
- * 3 tablespoons sugar
- * 1/8 teaspoon ground cardamom

Directions:

Blanch peaches in medium saucepan of boiling water 30 seconds. Transfer to bowl of cold water using slotted spoon. Pull off peel, using small sharp knife. Pit and slice peaches. Transfer peaches to medium bowl. Add all remaining ingredients to peaches and mix to dissolve sugar.

Refrigerate at least 20 minutes, stirring occasionally, before serving.

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Penne Vodka

Ingredients:

- * 1 tablespoon extra-virgin olive oil,
- * 1 tablespoon butter
- * 2 cloves garlic, minced
- * 2 shallots, minced
- * 1 cup vodka
- * 1 cup chicken stock
- * 1 can crushed tomatoes (32 ounces)
- * Coarse salt and pepper
- * 16 ounces pasta, such as penne rigate
- * 1/2 cup heavy cream
- * 20 leaves fresh basil, shredded or torn

Directions:

This recipe will make enough for 2 couples. If you plan a romantic evening where more than two's a crowd, reserve half the sauce to freeze for another supper before the addition of basil, and only cook 1/2 to 2/3 pound of penne.

Heat a large skillet over moderate heat. Add oil, butter, garlic, and shallots. Gently saute shallots for 3 to 5 minutes to develop their sweetness. Add vodka to the pan, 3 turns around the pan in a steady stream will equal about 1 cup. Reduce vodka by half, this will take 2 or 3 minutes. Add chicken stock, tomatoes. Bring sauce to a bubble and reduce heat to simmer. Season with salt and pepper.

While sauce simmers, cook pasta in salted boiling water until cooked to al dente (with a bite to it). While pasta cooks, prepare your salad or other side dishes.

Stir cream into sauce. When sauce returns to a bubble, remove it from heat. Drain pasta. Toss hot pasta with sauce and basil leaves. Pass pasta with crusty bread.



Phyllo-Wrapped Salmon with Roasted Red Pepper

Ingredients:

- * 1 cup roasted red peppers (fresh or jar from Italian market),
- * 12 sheets frozen phyllo pastry, thawed,
- * 6 tablespoons melted butter or nonstick spray,
- * 6 (5 oz.) skinless salmon fillets, 1 inch thick

Directions:

Puree red peppers.

Layer 2 sheets phyllo on work surface, brushing each with butter or spray with nonstick spray; leave remaining sheets of phyllo covered with plastic. Place 1 fillet crosswise on the pastry, 5 inches from the narrow end. Top with 1 Tbsp. puree. fold the 5 inch section of pastry over the salmon and fold in the sides. Roll the pastry into a rectangular packet to enclose the salmon. Brush with butter on all sides or spray with nonstick spray. Repeat with the remaining pastry and salmon.

Place packets on baking sheet and bake at 400 degrees for 30-35 minutes until the salmon is cooked through and the pastry is light golden brown. Top with the remaining pepper puree.



Pink Cloud Cake for Valentine's Day

Ingredients:

- * 3 packages (3 oz. size) Jello
- * 2 cups boiling water
- * 2 packages (10 oz. size) frozen strawberries, partially thawed
- * 1 angel food bar cake, broken into bite-size pieces

Directions:

Dissolve Jello in water; add strawberries. Beat for 4 minutes. Add cake to Jello mixture pour into mold. Chill until set.



Pink Frozen Fruit Salad

Ingredients:

- * 8 ounces cream cheese, softened
- * 1 quart strawberry ice cream, softened
- * 1/2 cup miracle whip
- * 2 cans (17 oz size) fruit cocktail, drained
- * 1/3 cup chopped nuts

Directions:

Combine cream cheese, ice cream and salad dressing, mixing until well blended. Fold in fruit and nuts. Pour into 9-inch square pan.

Freeze until firm. Chill until serving.

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Pink Lemon Angel Cake

Ingredients:

- * 1 cup cake flour
- * 3/4 cup sugar
- * 12 egg whites, room temperature
- * 1 1/2 teaspoon cream of tarter
- * 1/4 teaspoon salt
- * 1 1/4 teaspoon lemon extract
- * 3/4 cup more sugar
- * 4 drops red food color (or enough to make pale pink)

Directions:

Sift flour and sugar well. Combine whites with cream of tarter, salt and lemon extract. Beat until foamy. Beat in food color. Gradually add sugar, 2 Tbsp at a time beating until stiff but not dry peaks.

Fold in sugar and flour mixture carefully. Pour into an ungreased 10 inch tube pan. Bake in a 325F oven 35 to 45 minutes or until done. Invert to cool completely before removing.



Pink Mashed Potatoes

Ingredients:

- * 4 potatoes
- * 1/2 cup milk (heated in the microwave)
- * 4 tablespoons butter
- * Salt and pepper
- * Red food color

Directions:

Peel potatoes and cut into 10-12 pieces, put in pot, cover with water and bring to a boil. Reduce the heat, and cook for about 20 minutes, until the potatoes are tender. Turn off the stove, pour the potatoes into a colander and shake to get the water off. Put the potatoes in a bowl; with an electric mixer or hand beater, beat the potatoes, butter and a little salt and pepper, adding the milk while you mix. Add food color carefully until it is a pretty color

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Pink Peppermint Valentine Mold

Ingredients:

- * 1 package (1/4 ounce size) unflavored gelatine
- * 1/2 cup granulated sugar, divided
- * 1/8 teaspoon salt
- * 2 eggs, separated
- * 1 1/4 cup milk
- * 1/4 teaspoon peppermint extract
- * 3 drops red food coloring
- * 1 cup whipping cream, whipped

Directions:

In a medium saucepan (off the stove), combine gelatine, 1/4 cup sugar and salt; mix well and reserve.

In a medium bowl, beat together egg yolks and milk; add to gelatine mixture. Cook gelatine and egg mixture in saucepan over low heat, stirring constantly until the gelatine dissolves and mixture thickens slightly - about 5 minutes. Remove from heat and add peppermint extract. Add food coloring and mix. Chill in refrigerator until mixture is slightly thicker than the consistency of unbeaten egg whites.

In a small bowl, beat egg whites until stiff, but not dry. Gradually add remaining sugar and beat until very stiff, then fold into gelatine mixture; fold in whipped cream. Turn into a 5-cup heart-shaped mold; chill until firm.



Pink Popcorn Surprises

Ingredients:

- * 7 cups popped corn
- * 3 cups miniature marshmallows
- * 2 tablespoons butter or margarine
- * 1/4 teaspoon salt
- * few drops red food color
- * 8 lollipops

Directions:

Measure popped corn into large buttered bowl. In top of double boiler over hot water, heat marshmallows, butter and salt, stirring frequently, until marshmallows melt and mixture is smooth. Stir in food color. Pour mixture over corn in bowl. Toss gently to coat. With buttered hands quickly shape mixture around lollipops into 3 inch balls.

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Pink Shake

Ingredients:

- * 1 Ripe Banana -- Sliced
- * 1/2 cup Pineapple juice
- * 1/2 cup Orange juice
- * 1 tablespoon Grenadine syrup
- * 1 cup Ice cubes

Directions:

Place sliced banana in blender. Add pineapple juice, orange juice and grenadine syrup and blend until smooth. Add ice; blend for 1 to 2 minutes or until frothy.



Pound Cake with Red Fruit

Ingredients:

- * 1 pound fresh raspberries, strawberries or pitted cherries or a combination of any
- * 2/3 cup superfine sugar PLUS"PLUS" means this ingredient in addition to the one on the next line, often with divided uses
- * 2 tablespoons superfine sugar some for sprinkling
- * 1 tablespoon lemon juice
- * 1 1/3 cup flour
- * 2 teaspoons baking powder
- * pinch of salt
- * 3/4 cup unsalted butter, softened
- * 3 eggs, at room temperature
- * 1 orange, grated zest only
- * 1 tablespoon orange juice

Directions:

Remove a few whole fruit for decorating. In a food processor fitted with the metal blade, process the fruit until smooth.

Add 1 - 2 tablespoons of the sugar and the lemon juice to the fruit puree, then process again to blend. Strain the sauce and chill.

Butter the base and sides of an 8 X 4 inch loaf pan or an 8 inch springform pan line the base with nonstick baking paper. Butter the paper and the sides of the pan again, then sprinkle lightly with sugar and tap out any excess from the pan. Preheat the oven to 350°F.

Sift the flour, baking powder and a pinch of the salt into a medium bowl, beat the butter with an electric mixer for 1 minute until creamy. Add the sugar and beat for 4 -5 minutes until very light and fluffy, and then add the eggs, one at a time, beating well after each addition. Beat in the orange zest and juice.

Gently fold the flour mixture into the butter mixture in three batches, then spoon the mixture the prepared pan and tap gently to release any air bubbles.

Bake the cake for 35 - 40 minutes until the top is golden and springs back when touched. Transfer the cak in its pan to a wire rack and leavt to cool for 10 minutes. remove the cake from the pan, then cool for about 1/2 hour. Remove the paper and serve slices or wedges of the warm cake with a little of the fruit sauce and decorate with the reserved fruit.



Prawns of Passion

Ingredients:

- * 1 cup butter, divided
- * 1 medium head garlic, peeled and minced
- * 1 (28 ounce) can crushed tomatoes
- * 2 pounds or one kg large prawns - peeled, deveined and butterflied
- * 1 medium head garlic, peeled and minced
- * 1/4 cup chopped fresh parsley

Directions:

Melt 1/2 cup butter in a saucepan over low heat. Add 1 minced head of garlic and saute for 2 to 3 minutes until soft. Stir in the tomatoes and bring to a simmer. Continue cooking until reduced to a thick paste, about 60 to 90 minutes. In a separate saucepan, melt remaining 1/2 cup butter in a saucepan over low heat. Saute remaining garlic for 2 to 3 minutes. Toss prawns in garlic butter sauce and place on a baking sheet. Broil until pink, do not overcook.



Queen of Hearts Strawberry Tart

Ingredients:

Crust

- * 1/2 cup butter, melted
- * 1 teaspoon sugar
- * 1 cup flour

Filling

- * 4 cups whole strawberries, hulled
- * 1 1/2 cup warm water
- * 1 1/2 cup sugar
- * 4 tablespoons corn starch
- * 1 package (3-ounce size) strawberry gelatin mix
- * 2 drops red food coloring
- * Whipped cream

Directions:

Preheat oven to 400°. Mix all crust ingredients and pat into a 9-inch pie plate. Prick the bottom with a fork and bake for about 15 minutes, or until lightly browned . Cool. Arrange whole strawberries in the crust.

In a saucepan, cook water, sugar, and corn starch until the mixture becomes clear. Add gelatin and stir until dissolved. Add food coloring. Pour over the strawberries that are in the crust.

Chill well. Top with whipped cream before serving.



Queen Of Hearts Tarts 2

Ingredients:

- * 1/2 cup sugar
- * 1/4 teaspoon salt
- * 2 tablespoons flour
- * 1 cup evaporated milk
- * 3/4 cup water
- * 2 tablespoons butter -- or margarine
- * 3 egg yolks -- beaten
- * 1 teaspoon vanilla
- * 1 can cherries in syrup -- drained
- * whipping cream -- for topping
- * 1 pie crust
- * toasted coconut -- optional

Directions:

Line muffin tins with pie pastry, prick and bake. Mix and cook until thick in a double boiler sugar, salt, flour, evaporated milk, water, butter or margarine, and egg yolks. Flavor with 1 teaspoon vanilla and chill. Fill the cooled tart shells half full with the custard mixture, sprinkle with small amount of toasted coconut if using and top with drained, sweetened canned cherries.



Queen of Hearts Tarts

Ingredients:

- * 1 Box of vanilla wafers
- * 2 boxes of vanilla instant pudding
- * Milk
- * Cherry pie filling

Directions:

Place a vanilla wafer in the bottom of a cupcake liner.

Make the pudding according to directions. Pour pudding over vanilla wafer to cover. Chill until set. Just before serving spoon a tablespoon of cherries over the pudding.

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Queen of Hearts' Tarts

Ingredients:

- * 2 1/4 cups all-purpose flour
- * 2 teaspoons baking powder
- * 1/4 teaspoon salt
- * 1/2 cup shortening
- * 1 cup sugar
- * 2 eggs, beaten
- * 1/2 teaspoon vanilla
- * 1 tablespoon milk
- * Strawberry preserves

Directions:

Sift together flour, baking powder, and salt. Set aside. Cream together shortening and sugar. Add eggs, vanilla, milk, and sifted ingredients. Mix well.

Roll out on a floured surface. Cut with heart-shaped cookie cutters.

Bake at 375 degrees for 8-10 minutes. Cool. With plastic knives or wooden Popsicle sticks, spread strawberry preserves on each cookie and top with another cookie.

Raspberry Chocolate Heart Tart

Ingredients:

- * 1 purchased refrigerated pie pastry for 9-inch pie (or a homemade 9-inch pie pastry)
- * 1 cup Semi-Sweet Chocolate Morsels
- * 2/3 cup Sweetened Condensed Milk
- * 2 teaspoons vanilla extract
- * 2 cups raspberries, rinsed and dried
- * Sifted powdered sugar

Directions:

Preheat oven to 425 F.

Place pastry circle with plastic removed on lightly floured surface; roll out slightly. Trim small amount of pastry away to form heart shape. Place heart on ungreased baking sheet. Turn edges under 1/2 inch; flute. Prick pastry with tines of fork.

Bake for 10 to 12 minutes or until golden brown. Cool completely on baking sheet on wire rack.

Microwave morsels and sweetened condensed milk in medium, microwave-safe bowl on high (100%) power for 1 minute; stir. Microwave at additional 10-second intervals, stirring until smooth. Stir in vanilla extract. Spread over crust. Refrigerate for a few minutes or until chocolate is set.

Arrange raspberries over chocolate; sprinkle with powdered sugar.



Raspberry Velvet Tart Recipe

Ingredients:

Crust:

- * 3/4 cup each, cake flour and all purpose flour
- * 1/4 cup sugar
- * 1/2 cup unsalted butter, chilled
- * 1 egg yolk
- * 1 tablespoon whipping cream
- * 2 tablespoons (approx) cold water

Filling:

- * 12 ounces white chocolate, chopped
- * 1/2 cup hot whipping cream
- * 1/4 cup unsalted butter (room temperature)
- * 2 cups fresh raspberries or thawed, drained frozen ones
- * White chocolate leaves
- * powdered sugar

Directions:

Crust: Mix flours and sugars in large bowl. Cut in butter until it looks like coarse meal. Beat egg yolk with cream. Pour over the flours and blend, adding only enough water to hold dough together. Wrap dough in plastic wrap and chill 30 minutes.. Roll dough on lightly floured board until 1/8" thick. Transfer to 9" tart pan with removable bottom. Chill 30 minutes. Line crust with foil or parchment and fill with beans or weights. Blind bake in a 350F oven for 15 minutes. Remove foil and beans and continue baking until golden. Cool on rack.

Filling: Melt chocolate in top of double boiler, stirring until smooth. Mix in cream and butter. Remove from over water. Spread berries evenly over the crust, saving a few for garnish. Pour filling over berries and refrigerate tart until set (at least 1 hour). Arrange leaves and berries on top of tart and sprinkle with powdered sugar. For the white chocolate leaves 3 oz. white chocolate, chopped 16 small thick leaves, from edible bushes like lemon, camelia, or gardenias, with 1/8" stems.

Melt white chocolate in top of double boiler over simmering water, stirring until smooth. Spread a thin layer on the veined side of the leaves, careful not to drip on the edges. Refrigerate until firm, about 30 min. Gently peel off leaves starting at stem end. These can be prepared up to 1 week ahead. Cover airtight and refrigerate.



Red Hearts

Ingredients:

- * 1 cup shortening
- * 2 cups white sugar
- * 2 eggs
- * 1 teaspoon vanilla extract
- * 1 cup buttermilk
- * 2 teaspoons baking soda
- * 4 1/2 cups all-purpose flour
- * 3 drops red food coloring

Directions:

Mix ingredients in the order given. Divide dough and add enough red food coloring for desired shades of pink or red. Refrigerate dough for 40 to 60 minutes.

Roll and cut out with heart cutters. Sprinkle with sugar. Bake at 350 degrees F (175 degrees C) for 11 minutes. Do not overbake.

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Red Jello Hearts

Ingredients:

- * 1 large box Jello - raspberry, cherry (red color)
- * 1 heart shaped cookie cutter

Directions:

Follow recipe on box for Jello Jigglers. Chill in a long shallow pan(greased), like a lasagna dish. Cut out hearts when jello is set. Can decorate with spray whipped topping if desired.

Red Rose Potato Salad Recipe

Ingredients:

- * 5 red rose potatoes boiled and cubed -- with skins
- * 5 eggs -- hard boiled and sliced
- * 1 apple -- diced
- * 1 cup mayonnaise -- (add as desired)
- * 1/4 cup onion -- chopped
- * 1/4 cup sweet relish -- with juice
- * 1/4 cup mustard -- spicy
- * 1 tablespoon dill
- * salt & pepper to taste

Directions:

Combine all ingredients, folding together gently. Serve chilled.



Red Velvet Cake

Ingredients:

- * 1/2 cup shortening
- * 1 1/2 cup sugar
- * 2 eggs
- * 2 tablespoons cocoa
- * 2 ounces red food coloring
- * 1 teaspoon vanilla
- * 1 teaspoon salt
- * 1 cup buttermilk
- * 2 1/2 cups sifted cake flour
- * 1 1/2 teaspoon baking soda
- * 1 tablespoon vinegar

Icing

- * 5 tablespoons flour
- * 1 cup milk
- * 1/2 pound real butter
- * 1 cup sugar
- * 1 teaspoon vanilla

Directions:

Cream shortening and sugar; add eggs. Make paste of cocoa and food coloring, add to creamed mixture and mix well. Add salt and vanilla to buttermilk. Alternately add buttermilk and flour into shortening mixture, mixing well. Mix baking soda to vinegar and fold gently into batter. DO NOT BEAT! Makes 3 layers.

Bake at 350 degrees F for 20-30 minutes.

Icing

Mix the flour and milk together in saucepan. Bring to a boil, stirring constantly. Boil until thick (keep stirring). Cool COMPLETELY!!!! (in fact it works the best to chill it) Cream butter, sugar and vanilla together. Add flour mixture and beat until thick enough to spread.



Regalo's Lobster Ravioli in Pink Sauce

Ingredients:

Lobster Filling:

- * 8 ounces cooked fresh lobster meat, chopped
- * 2 teaspoons chopped fresh mango
- * 1 1/2 teaspoon heavy cream
- * 1 1/2 tablespoon ricotta cheese
- * 1 large egg yolk
- * Salt and fresh-ground black pepper, to taste

Pink Sauce:

- * 1/4 cup olive oil
- * 9 medium cloves garlic, finely chopped
- * 6 ripe tomatoes, chopped
- * 10 fresh basil leaves, julienned
- * 1/4 cup heavy cream
- * 1/2 cup fresh-grated parmesan cheese
- * Salt and fresh-ground black pepper, to taste

Stuffed Ravioli:

- * 24 (3-by-3-inch) won-ton wrappers
- * 1 large egg
- * 1 tablespoon water, plus more for cooking ravioli

Directions:

To make filling: In a food processor fitted with the metal blade, combine all ingredients and process until smooth. Refrigerate at least 1 hour before using. (Can be made a day ahead.)

To make sauce: In a nonreactive heavy skillet, heat oil over medium heat. Saute garlic about 3 minutes, or just until it begins to color a bit; don't let it burn. Add tomatoes, basil and cream, bring to a simmer, reduce heat to medium-low and let sauce reduce about 2 minutes. Stir in parmesan cheese until it melts and season

with salt and pepper. Don't let sauce boil after adding cheese or it will get stringy. (You can make this a day ahead and reheat over low heat or in a double boiler.)

To fill ravioli: Spoon a heaping tablespoon of filling in center of each of 12 won-ton wrappers. Lightly beat egg with 1 tablespoon water. Using a small paintbrush, moisten edges of wrappers well with beaten egg wash. Top each wrapper with another wrapper and seal edges together by pressing with tines of a fork; press out any air. (You can make these several hours ahead, cover well and refrigerate.)

Bring a large pot of water to a boil and drop in filled won tons. You may want to do these in batches so you don't overcrowd pot. Cook 5 to 7 minutes or until tender. Drain well and divide among 6 warm serving bowls. Divide sauce over each and serve warm. Makes 6 entree servings or 12 appetizer servings.

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Valentine Cakes

Ingredients:

- * 3/4 cup all-purpose flour
- * 1/4 cup sugar
- * 1/4 cup packed brown sugar
- * 3 tablespoons baking cocoa
- * 1/2 teaspoon baking soda
- * 1/8 teaspoon salt
- * 1/2 cup water
- * 3 tablespoons vegetable oil
- * 1/2 teaspoon white vinegar
- * 1/2 teaspoon vanilla extract

Frosting

- * 1 1/3 cup confectioners' sugar
- * 2 tablespoons baking cocoa
- * 2 tablespoons milk (more as needed)
- * 2 tablespoons butter, melted
- * 1/4 teaspoon vanilla extract
- * Decorator icing and confetti candies

Directions:

Cake: In a mixing bowl, combine the first six ingredients. Add water, oil, vinegar and vanilla. Pour into a greased and floured 8-in. square baking dish. Bake at 350F for 15-20 minutes or until a toothpick inserted near center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Frosting: In a mixing bowl, beat confectioners' sugar, cocoa, milk, butter and vanilla until smooth; set aside.

Transfer cake to a work surface.

Using a 3- to 3-1/2-in. heart-shaped cookie cutter, gently cut out four heart-shaped cakes (set cake trimmings aside for another use).

Place one heart on a serving plate; spread with some frosting. Top with a second cake; frost top and sides. Repeat with remaining cakes and frosting. Decorate with icing and candies.



Valentine Cherry Cream Cheese Cookies

Ingredients:

Cookies

- * 1 cup powdered sugar
- * 1 cup oleo
- * 1 egg
- * 2 teaspoons vanilla
- * 2 cups flour

Filling

- * 1 cup powdered sugar
- * 2 teaspoons flour
- * 3 ounces cream cheese
- * 1 teaspoon vanilla
- * 1/2 cup coconut
- * 1/2 cup chopped maraschino cherries -- drained

Glaze

- * 1/4 cup chocolate chips
- * 1 teaspoon oleo
- * 1/4 cup powdered sugar
- * 3 teaspoons water

Directions:

Mix sugar and oleo. Add egg and vanilla. Stir in flour. Cover and refrigerate for 1 to 2 hours.

Shape dough into balls. Place 2" apart on cookie sheet. With thumb, make imprint in each cookie. Bake for 12 to 15 minutes in a preheated 350 degree oven. Remove from cookie sheet and cool.

Mix filling and fill cookie center with 1/2 teaspoon of filling. In saucepan, melt chocolate chips and oleo. Mix in rest of ingredients and drizzle over cookies.



Valentine Cookies

Ingredients:

- * 3/4 cup Margarine or butter - softened
- * 3/4 cup Honey
- * 1/4 teaspoon Almond extract
- * 2 1/2 cups All-purpose flour
- * 1/2 cup Finely chopped almonds

Directions:

Preheat oven to 300 degrees.

In a large bowl, beat margarine, honey and almond extract with an electric mixer until mixture is light and fluffy. Add flour, 1 cup at a time, beating well after each addition. Mix in almonds. On ungreased cookie sheets, shape 1/2-cup portions of dough into heart shapes, no more than 1/2-inch thick. Decorate as desired by following one of the tips below or by using a tooth-pick, fork or other kitchen tool to create a design. Bake 25 to 30 minutes or until edges turn brown. Cool 5 minutes and remove from pan.

Decorating tips: You can create a design on top of the cookies using white or colored candy sprinkles.

Or you could crimp the edges of heart, making a design using the tines of fork, or a knife, spatula or spoon. Sprinkle baked cookies with powdered sugar.

If you are an experienced baker, you may want to paint a design with a simple egg-yolk paint. Separate an egg; put the egg yolk in a small bowl and mix with 1/2 teaspoon water and enough red food coloring to make the desired sired shade of red. Using a clean paint brush, paint a design on cookie using the colored yolk. Or place a small doily on cookie and, using a clean, stiff brush, work the egg paint through the cutouts and create a lacy effect. Remember that this is all done before the cookies are baked.



Valentine Dessert

Ingredients:

- * 1 lg. box strawberry gelatin
- * 2 cups water
- * 3 cups fresh sliced strawberries
- * 1/2 cup crushed pretzels
- * 3 tablespoons brown sugar
- * 3/4 cup butter
- * Small container of whipped topping
- * 8 ounces pkg. softened cream cheese
- * 1 cup sugar

Directions:

Mix pretzels, brown sugar and butter and press into a greased 9 x 13 inch pan. Bake crust at 350 degrees for 10 minutes.

Let cool. Whip whipped topping, cream cheese, and sugar and spread on top of crust. Mix gelatin with 2 cups boiling water.

Let gelatin partially congeal. Add strawberries and pour on top of whipped topping. Refrigerate for at least 1 hour. Cut into squares.



Valentine Fruit Punch

Ingredients:

- * 1 package cherry Kool-Aid
- * 1 package strawberry Kool-Aid
- * 2 cups sugar
- * 3 quarts water
- * 1 can (6 oz. size) frozen orange juice
- * 1 can (6 oz. size) frozen lemonade
- * 1 quart ginger ale

Directions:

Combine ingredients and chill.

Valentine Lollipops Recipe

Ingredients:

- * Safflower oil
- * 2 Plastic 6-count lollipop mold
- * 8 ounces Imported white chocolate
- * 8 ounces Imported bittersweet chocolate
- * 12 Lollipop sticks
- * 12 Red cellophane bags (optional)
- * 12 Gold ribbons (optional)

Directions:

Lightly oil lollipop molds. In small bowl set over saucepan of simmering water, stir white chocolate just until melted and smooth. Remove bowl from over water.

In another small bowl set over same saucepan of simmering water, stir bittersweet chocolate just until melted and smooth. Cool chocolates slightly. Drizzle small spoonful of white chocolate into bottom of each mold. Drizzle small spoonful of bittersweet chocolate over. Using toothpick, swirl chocolates slightly to marbleize. Repeat layering of chocolates and swirling until molds are filled.



Insert lollipop sticks into groove in molds and rotate sticks to coat with chocolate. Gently tap molds on work surface to release air bubbles. Refrigerate lollipops until very firm, at least 3 hours or overnight.

Refrigerate cookie sheets until chilled. Invert molds onto chilled cookie sheets. Gently bend corners to release lollipops (it may be necessary to let molds stand 30 seconds and then repeat bending). If desired, insert each lollipop into cellophane bag and tie decoratively with ribbon. (Lollipops can be prepared 3 days ahead. Cover tightly and keep refrigerated.)

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Valentine Meringue Hearts

Ingredients:

- * 3 Egg whites
- * 1 teaspoon Vanilla extract
- * 1/4 teaspoon Cream of tartar
- * 1 dash Salt
- * 1 cup Sugar
- * Red food coloring
- * 1 quart Vanilla ice cream
- * 1 pint Strawberries; sliced

Directions:

Cut a heart pattern from a 4-1/2 inch square of paper. Cover baking sheet with brown paper. (You can bake on the brown paper so make sure it is clean.) Grocery store bags without writing on them are okay. Draw 6 hearts on the brown paper using your pattern as a guide.

Beat egg whites with vanilla, cream of tartar and salt until frothy. Add sugar, a little at a time, and continue beating until stiff peaks form and sugar is dissolved. Rub a bit between your fingers to feel that no sugar remains undissolved. Add food coloring, a few drops to make a delicate pink color.

Spread meringue over the heart shapes, 1/4 inch thick. Make into the heart shape using a spoon to push and form into correct shape. Pipe rim 3/4 inch high with pastry tube.

Bake in preheated 275-degree oven for 1 hour. Turn off oven and let meringues dry in oven for 1 more hour. DO NOT open oven door during this time.

Fill the cooled meringues with scoops of ice cream and top with strawberries. Decorate with mint leaves if desired.



Valentine Muffins

Ingredients:

- * 6 tablespoons butter
- * 3/4 cup sugar
- * 2 eggs
- * 1/2 cup milk
- * 14 strawberries, fresh or defrosted frozen
- * Food coloring, optional
- * 2 cups all-purpose flour
- * 1/4 teaspoon salt
- * 1 tablespoon baking powder
- * Hershey's Kisses, Hugs or strawberry jam

Directions:

Preheat the oven to 350 degrees. In a large bowl, cream the butter and sugar. The chef can do this with a wooden spoon, a potato masher or a handheld electric mixer. Mix in the eggs, one at a time, and add the milk.

Tip: Instead of cracking the eggs into the batter, have the chef crack them into a small bowl first. Remind him to whack them hard and pick out any shells.

Rinse the strawberries and cut off the greens with a plastic knife (a fun job for 3- to 5-year-olds who are accustomed to cutting play dough). Mash the berries with a potato masher or puree in a blender. Then stir the berries into the butter and milk mixture.

Tip: For muffins with a more pronounced pink color, add a few drops of red liquid food coloring or dabs of paste coloring.

In a separate bowl, ask the chef to sift the flour, salt and baking powder. Stir well.

Tip: If you are cooking with more than one child, let the kids take turns cranking the sifter. Also, be sure your baking powder is fresh and that all of it makes it into the bowl. Explain that this key ingredient makes the muffins rise.



Add the flour mixture to the berry mixture. Use a wooden spoon to stir until all the white disappears.

Tip: For an excellent crumbly consistency, mix the batter just until everything is moist.

Line the muffin tin with paper liners. Drop the batter from a tablespoon to fill the cups halfway. Add a surprise: an unwrapped Kiss, Hug or 1/2 teaspoon of jam. Then spoon more batter to fill almost to the top. Bake until the muffins begin to brown and a toothpick inserted near the center (but not in the Kiss) comes out clean, about 20 to 25 minutes.

Remove the muffins from the tin and cool. Serve them warm in a basket lined with a red napkin or on plates with doilies.



Valentine Pancakes

Ingredients:

- * pancake mix
- * red food coloring

Directions:

Using your favorite pancake batter recipe, spoon the batter into a heated skillet to form a heart. This method can also be used to form other fun shapes.

You can make the pancakes look more festive by adding food coloring to the batter (a couple of drops of red for a pink batter) and adding chocolate or cherry chips

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Valentine Pie

Ingredients:

- * 1 cup Water
- * 3 ounces Strawberry Gelatin Powder
- * 1 pint Vanilla Ice Cream
- * 1 Chocolate Crumb Pie Crust
- * Hershey's® Kisses

Directions:

In a 4-cup glass measuring cup stir together water and gelatin. Cook, uncovered, on 100% power (high) for 1 1/2 to 2 minutes.

Add vanilla ice cream to the hot gelatin mixture, stirring till ice cream is melted. Chill mixture for 35 to 30 minutes, stirring twice during chilling (the mixture should mound when you drop it from a spoon).

Pour chilled ice cream mixture into pie shell. Chill about 4 hours or till ice cream is set.

Arrange milk chocolate kisses in a heart shape on top of pie.



Valentine Salad

Ingredients:

- * 1 package gelatin -- lemon flavored
- * 2 cups water -- fruit juice
- * 10 marshmallows -- cut in pieces
- * 1/2 cup apricots -- cut and drained
- * 1/2 cup dates -- cut
- * 1/2 cup maraschino cherries -- sliced
- * 1/2 cup celery -- finely cut
- * 1 cup grapefruit -- canned, drained

Directions:

Dissolve gelatin in 1 cup hot water or fruit juice and add the remaining cup of cold liquid. Chill until partly set, then add remaining ingredients. Pour into individual heart-shaped molds and chill. Unmold for serving on chicory or curly endive which will give a lacy effect. Garnish each salad with an arrow of mayonnaise forced through a pastry tube.

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Valentine Salad II

Ingredients:

- * 1 can cherry pie filling
- * 1 can sweetened condensed milk
- * 1 small can crushed pineapple, drained
- * 1 (12 ounce) container Cool Whip
- * Pecans (if desired)

Directions:

Mix all ingredients together and chill.

Valentine Sandwiches Recipe

Ingredients:

- * favorite sandwich
- * heart-shaped cookie cutter

Directions:

Make your kids favorite sandwich. Use a heart shape cookie cutter to cut the sandwich. PB & J sandwiches cut the easiest; meat filled sandwiches may need to be cut before making the sandwich because the meat may be too difficult for the cookie cutter to cut through.



Valentine Shake

Ingredients:

- * 3 cups milk
- * 1 cup strawberries
- * 3 ice cubes

Directions:

Put all ingredients in blender. Mix. Pour into glasses.

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Valentine's Day Red Cake

Ingredients:

- * 2 1/2 cups self-rising flour
- * 1 1/2 cup vegetable oil
- * 1 teaspoon vanilla
- * 1 1/2 cup granulated sugar
- * 1 teaspoon white vinegar
- * 1 cup buttermilk
- * 1 teaspoon baking soda
- * 1/4 cup red food coloring
- * 1 teaspoon cocoa
- * 2 large eggs

Frosting

- * 1 1/2 sticks butter -- softened
- * 1 pound powdered sugar
- * 10 ounces cream cheese -- softened
- * 2 cups chopped pecans

Directions:

Heat oven to 350F degrees. Mix together all cake ingredients with mixer until well blended. Spray 3 (9-inch) round cake pans with non-stick coating. Pour batter into the pans.

Bake for 20 minutes. Cool 10 minutes and remove from pans to cool completely before frosting.

To prepare frosting, combine butter, cream cheese and Big Chief powdered sugar in a bowl and beat until very fluffy.

Fold in 1/2 cups pecans to decorate top of cake. Refrigerate at least 1 hour before serving.



Valentines Creamy Jigglers

Ingredients:

- * 2 1/2 cups boiling water
- * 2 large pkgs. any red flavor gelatin
- * 1 cup cold milk (2%)
- * 1 small pkg. vanilla flavor instant pudding mix

Directions:

Stir boiling water into gelatin in large bowl at least 3 minutes until completely dissolved. Cool 30 minutes at room temperature.

Pour milk into medium bowl. Add pudding mix. Beat with wire whisk 1 minute. Quickly pour into gelatin. Stir with wire whisk until well blended. Pour into 13X9 pan. Refrigerate 3 hours or until firm.

Dip bottom of pan in warm water about 15 seconds. Cut into decorative shapes with heart-shaped cookie cutters all the way through gelatin. Lift from pan.

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Valentines Love Fudge

Ingredients:

- * 3/4 cup margarine or butter
- * 3 cups sugar
- * 1 (5oz) can evaporated milk
- * 1 package (12oz) semi-sweet chocolate chips
- * 1 jar marshmallow creme
- * 1 cup chopped pecans
- * 1 teaspoon vanilla
- * 3 capsules ginseng (available at drug stores and health food stores)

Directions:

Lightly grease a 13X9 inch baking dish Mix margarine, sugar and milk in a large heavy saucepan. Bring to a rolling boil for 5 minutes. Stir constantly. Turn off heat and stir in chocolate chips. Add rest of the ingredients and mix well. Pour into baking dish and let it set up at room temperature



Valentine's Day Beef Tenderloin with Green Peppercorn-Brandy Sauce for Two

Ingredients:

- * 2 (8 oz. ea) beef tenderloins
- * salt and pepper
- * 1 tablespoon butter
- * 3 tablespoons chopped shallots
- * 1 Tbl. green peppercorns
- * 1 cup beef broth
- * 1 tablespoon whole grain Dijon mustard
- * 2 tablespoons heavy cream
- * 2 tablespoons brandy
- * 2 tablespoons chopped chives for garnish

Directions:

Salt and pepper beef on both sides. Heat butter in medium skillet on medium heat. Add beef; cook 5 min; turn, cook another 5 min. Remove to platter; tent with foil to keep warm. In same skillet, add shallots and peppercorns. Cook 2 min. or until soft. Add broth, mustard, cream and brandy. Cook 5 min. or until reduced to 1/2. Place beef on serving plates. Top with sauce, garnish with chopped chives.



Valentine's Day Cinnamon Candy

Ingredients:

- * 1 cup Brown sugar
- * 2 tablespoons Butter
- * 1/2 cup Corn syrup
- * 1 tablespoon Cinnamon
- * 1/2 cup Water

Directions:

Combine ingredients. Boil to soft crack stage (275 - 280 F). Pour into well-buttered, shallow pan. When cool, cut in squares.



Valentine's Day Prawns

Ingredients:

- * 3/4 pound Medium prawns, peeled and deveined
- * 2 teaspoons Cornstarch
- * 1 teaspoon Sesame oil
- * 1/4 teaspoon Salt
- * 1 pinch White Pepper
- * 3 tablespoons Ketchup
- * 2 teaspoons lemon juice
- * 1/2 teaspoon chili sauce
- * 1 cup Broccoli flowerets
- * 1 tablespoon Salad oil
- * 1 teaspoon Minced garlic
- * 1 tablespoon sherry
- * 1 pinch White pepper

Directions:

In a small bowl, combine cornstarch, sesame oil, salt and a pinch of white pepper. Add prawns and stir to coat. Cover and marinate in refrigerator for 30 minutes.

In a small bowl, mix together ketchup, lemon juice, and chili sauce. Set aside.

In a medium-size saucepan, bring 2 inches of water to a boil. Add broccoli and simmer until crisp tender, about 1 1/2 minutes. Drain broccoli, rinse under cold water until cool then drain again.

Arrange broccoli in center of serving platter; set aside.

Place a wok over high heat. When wok is hot, add oil and swirl to coat the surface.

Add garlic and prawns and stir-fry until shrimp turns pink, about 2 minutes.

Remove half the prawns from the wok and set aside.

Add wine and pinch of pepper to the prawns remaining in the wok; stir to coat completely. Place the prawns on one side of the platter.

Return reserved prawns to wok. Add chili sauce and stir to coat and heat through, about 1 minute.

Spoon prawns and sauce onto other side of serving platter.



Valentine's Day Sugar Cookies

Ingredients:

- * 3 1/2 cups Sifted flour
- * 2 1/2 teaspoons Baking powder
- * 1/2 teaspoon Salt
- * 6 ounces sweet butter
- * 2 teaspoons Vanilla
- * 1 1/2 cup Granulated sugar
- * 2 Eggs
- * 1 tablespoon Milk
- * 2 tablespoons Sour cream
- * grated rind of one lemon
- * Colored sugar for sprinkling

Directions:

Sift together flour, baking powder and salt.

Cream together butter, sugar, sour cream, lemon peel and beat well. Add eggs, one at a time, and then add the milk.

Gradually, add the sifted dry ingredients, scraping the bowl with a rubber spatula as necessary. Beat only until thoroughly mixed.

Separate dough in half.

Wrap each batch with foil or plastic wrap and chill in refrigerator for 3 hours or longer (DO NOT place dough in the freezer).

Preheat oven to 400 degrees F.

Place one batch of dough on lightly floured pastry cloth. Turn dough to distribute flour on all sides and roll out to desired thickness. Cut out the cookies using a heart-shaped cookie cutter.

Transfer cookies to ungreased cookie sheets.

Sprinkle the tops of the cookies with colored sugar.

Bake cookies about 8 to 10 minutes or until they're lightly browned. Transfer cookies to racks for cooling.



Valentine's Strawberry Dumplings

Ingredients:

Dumplings

- * 4 eggs
- * 4 tablespoons melted butter
- * 4 teaspoons baking powder
- * 4 teaspoons sugar
- * 1 teaspoon salt
- * 12 tablespoons flour

Berries

- * 4 cups strawberries
- * 2 cups sugar

Directions:

Dumplings: Combine to make stiff batter to hold shape.

Mash berries with sugar. Bring to boil in a large pot with a tight lid. Drop dumplings into hot liquid, reduce heat and simmer, with lid on, for 15 minutes. Don't lift lid - don't peek! Remove dumplings carefully to dessert dishes and spoon berries over. Serve with vanilla ice cream or whipped cream.



Vanilla Cherry Fudge

Ingredients:

- * 1/2 cup granulated sugar
- * 1/2 cup dairy sour cream
- * 1/3 cup light corn syrup
- * 2 tablespoons butter
- * 1/4 teaspoon salt
- * 2 teaspoons vanilla
- * 1/2 cup quartered candied cherries
- * 1 cup coarsely chopped walnuts

Directions:

In 2-quart glass measuring cup, combine sugar, sour cream, corn syrup, butter and salt. Microwave at high for 5 minutes. Stir until sugar dissolves. Microwave at High 6 minutes or just until mixture reaches 236 degrees. (Soft ball). Let stand 15 minutes without stirring. Add vanilla, beat until it loses its gloss (about 6 minutes). Stir in cherries and walnuts. Quickly pour in buttered 8-1/2 by 4-1/2" loaf pan. Cool. Cut into squares.



Velvet Cake with Buttercream Frosting

Ingredients:

Cake:

- * 1/2 cup shortening
- * 1 1/2 cup white sugar
- * 2 eggs
- * 2 tablespoons cocoa
- * 4 tablespoons red food coloring
- * 1 teaspoon salt
- * 1 teaspoon vanilla extract
- * 1 cup buttermilk
- * 2 1/2 cups sifted all-purpose flour
- * 1 1/2 teaspoon baking soda
- * 1 tablespoon distilled white vinegar
- * 5 tablespoons all-purpose flour
- * 1 cup milk
- * 1 cup white sugar
- * 1 cup butter
- * 1 teaspoon vanilla extract

Frosting:

- * 1 cup unsalted butter
- * 1/2 cup shortening
- * 2 cups confectioners' sugar
- * 1 teaspoon vanilla extract
- * 1/4 teaspoon butter flavored extract
- * 1/2 cup heavy whipping cream
- * 4 tablespoons all-purpose flour

Directions:

Grease two 9 inch round pans. Preheat oven to 350 degrees F (175 degrees C).

Cream shortening and 1 1/2 cups sugar. Add eggs and beat well. Make a paste of cocoa and red food coloring. Add to creamed mixture. Mix salt, 1 teaspoon vanilla



and buttermilk together. Alternating between the two, add the flour with the milk mixture to the creamed mixture. Mix soda and vinegar and gently fold (don't use mixer) soda and vinegar mixture into cake. Transfer to prepared pans and bake for 30 minutes. Remove from oven and let cake cool then carefully remove from pans, then let cool completely before frosting. Prepare frosting: Mix heavy cream and flour in a small bowl. Heat the mixture in the microwave for 45 seconds on high. Set aside to cool. In a mixing bowl, combine butter, shortening, confectioner's sugar, vanilla extract and butter extract.

Using and electric mixer, beat on low until combined. Then beat on medium speed for 6-8 minutes. 4 Next add the heavy cream mixture, and beat on medium speed for another 10 minutes. (Mixture appears watery at first, but will become fluffy.)



Very Cherry Cookies

Ingredients:

- * 1 cup butter or margarine
- * 2 egg yolks
- * 1/2 teaspoon salt
- * 1/2 cup confectioners' sugar
- * 2 1/2 cups all-purpose flour
- * 2 teaspoons almond extract
- * 36 drained maraschino cherries
- * coconut flakes
- * tinted butter icing

Directions:

Blend together the butter, egg yolks, vanilla, salt, confectioners' sugar and flour. Take small amount of dough in hand, flattened out and wrap around drained cherry. Bake on ungreased cookie sheet at 350 degrees F) until golden brown (about 10 minutes). Cool and dip in tinted butter icing. Roll in coconut flakes.

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Cherry French Toast

Ingredients:

- * 1 1/2 cup milk
- * 6 eggs
- * 1/8 cup maple syrup
- * 3 tablespoons sugar, divided
- * 1 tablespoon grated orange peel
- * 1/2 teaspoon salt
- * 8 slices (4 1/2 x 3 1/2 x 1/2-inch) French bread
- * 4 cups pitted Northwest fresh sweet cherries, halved
- * 1/2 cup orange juice
- * Vanilla yogurt

Directions:

Combine the milk, eggs, maple syrup, 2 tablespoons sugar, orange peel and salt; mix well.

Pour half of mixture into each of two 9-inch square baking dishes. Dip both sides of each slice of bread in milk mixture; arrange in the same baking dish. Cover with plastic wrap and refrigerate overnight.

Marinate the cherries in orange juice and remaining 1 tablespoon sugar overnight.

Carefully transfer slices to a nonstick, buttered baking sheet using a large spatula; allow excess liquid to drip into pan used for soaking. Bake in a pre- heated 400F oven 15 to 18 minutes; turn slices over halfway through baking time. Top each slice with 1/2 cup cherries and a dollop of vanilla yogurt. Serve immediately.



Cherry Filled Heart Cookies

Ingredients:

- * 1/2 cup butter or margarine, softened
- * 1/2 cup shortening
- * 1 cup granulated sugar
- * 1 egg
- * 1/2 cup milk
- * 1 teaspoon vanilla extract
- * 3 1/2 cups all-purpose flour
- * 2 teaspoons baking powder
- * 1 teaspoon baking soda
- * 1/2 teaspoon salt

Cherry Filling

- * 1/2 cup granulated sugar
- * 4 1/2 teaspoons cornstarch
- * 1/2 cup orange juice
- * 1/4 cup red maraschino cherry juice
- * 12 red maraschino cherries, chopped
- * 1 tablespoon butter or margarine
- * Additional sugar

Directions:

In a mixing bowl, cream the butter and shortening; gradually add sugar. Add egg, milk and vanilla extract. Combine dry ingredients; gradually add to creamed mixture. Mix well. Cover and refrigerate for at least 2 hours. Meanwhile, make Cherry Filling.

Roll out dough on a lightly floured surface to 1/8-inch thickness; cut with a 2 1/2-inch heart-shaped cookie cutter dipped in flour. Place half of the cookies on greased baking sheets; spoon 1/2 teaspoon filling in the center of each. Use a 1 1/2-inch heart-shaped cutter to cut small hearts out of the other half of the cookies. (Bake small heart cutouts separately.) Place the remaining hearts over filled cookies; press edges together gently. Fill centers with additional filling if needed. Sprinkle with



sugar. Bake at 375 degrees F for 8 to 10 minutes or until lightly browned. Cool on wire racks.

Yields about 4 1/2 dozen filled cookies.

Cherry Filling

Combine sugar and cornstarch in a small saucepan. Add juices, cherries and butter. Bring to a boil; boil and stir for 1 minutes. Chill.



Cherry Delight

Ingredients:

- * 2 cups flour
- * 1 cup butter
- * 1 cup chopped pecans
- * 3 cups powdered sugar
- * 8 ounces package cream cheese
- * 2 packages dream whip prepared according to directions
- * 1 can cherry pie filling

Directions:

Mix together flour, butter and pecans. Mixture will be crumbly. Spread over bottom of 13 by 9 inch pan and bake at 350 degrees for 15 to 20 minutes or until golden brown; cool. Beat together powdered sugar and cream cheese until smooth. Add beaten dream whip and spread over cooled pastry.

Refrigerate for 1 hour. Spread cherry pie filling over cheese mixture. Refrigerate until well chilled.

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Cherries Valentine

Ingredients:

- * 1 1/2 cup cherries -- pitted
- * 2 medium peaches -- halved and pitted
- * 2 medium oranges -- juiced
- * OR
- * 1/2 cup orange juice
- * 4 orange wedges
- * 4 cherries with stems

Directions:

Place cherries and peaches in a blender with orange juice.

Blend at medium speed until creamy.

Pour mixture into custard glasses.

Top each glass with an orange wedge and a whole cherry.

Serve immediately.

Otherwise, store in the fridge with each custard glass tightly covered. Will keep for 3 to 5 days.



Cher's Special Trifle

Ingredients:

Trifle Base

- * 1 Packet of Trifle Sponges, or use any left over sponge cakes
- * 1 pound frozen summer fruits (currants, raspberries, etc.--you don't have to defrost them)
- * 2 Bananas
- * 2 ounces Sherry (you can use orange juice if preferred)

Custard Sauce

- * 10 ounces Double Cream
- * 3 Egg Yolks
- * 2 ounces Castor Sugar
- * 1 teaspoon cornflour

Decorative Top

- * 10 ounces Double cream
- * 2 ounces flaked Almonds lighted toasted

Directions:

Slice up or break the sponge up into pieces and spread a little raspberry jam on them and lay them on the bottom of your chosen dish.. Next put in the mixed summer fruits and spread them evenly over the sponges. Now pour over the Sherry or the Orange Juice. Now give everything a really good stir to mix them all up!

The Custard: In a small saucepan, heat up the cream until it is hot, blend the Egg yolks with the sugar, and cornflour.. When the cream is hot, pour it into the egg mixture stirring all the time, and then return it to the saucepan, and keep on stirring it, over a low heat, until the custard is thick. Now remove it and allow it to cool slightly. Whilst this is cooling, slice the bananas and stir them into the other fruit and sponge mixture. Now pour in the custard, and stir it into the fruit mixture, it will go a pinkish colour because of the fruits. The extra sugar in the custard will sweeten the fruit a little. Now put this aside for one hour in the refrigerator to chill.



The Topping: Just whip up the cream, until it is thick, spread this onto the top of the fruit custard mix. Make a decorative pattern with a fork, and then spread on the almonds.. You could also put on some halved Glace' Cherries if you so wish. Return the trifle to the refrigerator for a further 2 - 3 hours.



Cheesecake Pancakes with Strawberry-Lemon Syrup

Ingredients:

- * 2 cups Buttermilk pancake mix
- * 1 1/4 cup Water
- * 1 cup Small curd cottage cheese
- * 1 tablespoon Sugar
- * 1 teaspoon Vanilla extract

Strawberry-Lemon Syrup

- * 1 cup Syrup
- * 1 cup sliced strawberries
- * 1/2 teaspoon lemon rind

Directions:

Preheat griddle.

Combine the pancake mix, water, cottage cheese, sugar, and vanilla extract in a medium bowl; stir well until blended.

Pour batter by 1/4 cupfuls on hot, well-greased griddle.

Flip pancakes when tops are covered with bubbles.

For Strawberry-Lemon Syrup: Combine the syrup, strawberries, and lemon rind in a small saucepan; heat through, stirring occasionally.



Champagne Truffles

Ingredients:

CENTER MIXTURE

- * 8 ounces Cream
- * 1 pound Bittersweet chocolate
- * 1 ounce Butter
- * 1 ounce Cognac

ENROBING

- * 1 pound Bittersweet chocolate
- * 1 pound Cocoa

Directions:

It is important to use an excellent quality chocolate when making truffles since it is the primary ingredient. Valhrona is my first choice and Callebaut is my second. BRING THE CREAM TO A BOIL and pour it over the cut chocolate. Allow to stand 1-to-2 minutes and stir smooth. Beat in the softened butter and cool to set. Beat with an electric mixer (using a paddle attachment if available) on medium speed until light. Beat in Cognac. Pipe out small truffles on parchment or waxed paper with a pastry bag fitted with a 1/2-inch plain tube. Refrigerate to set. Melt the chocolate. Sift the cocoa into a deep pan. Dip the truffles in the melted chocolate and then deposit them in the cocoa, shaking the pan to cover them. After the covering sets, shake the truffles in a strainer to remove the excess cocoa.



Champagne Shrimp and Pasta

Ingredients:

- * 8 ounces angel hair pasta
- * 1 tablespoon extra virgin olive oil
- * 1 cup sliced fresh mushrooms
- * 1 pound medium shrimp, peeled and deveined
- * 1 1/2 cup champagne
- * 1/4 teaspoon salt
- * 2 tablespoons minced shallots
- * 2 plum tomatoes, diced
- * 1 cup heavy cream
- * salt and pepper to taste
- * 3 tablespoons chopped fresh parsley
- * freshly grated Parmesan cheese

Directions:

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 6 to 8 minutes or until al dente; drain.

Meanwhile, heat oil over medium-high heat in a large frying pan. Cook and stir mushrooms in oil until tender. Remove mushrooms from pan, and set aside.

Combine shrimp, champagne, and salt in the frying pan, and cook over high heat. When liquid just begins to boil, remove shrimp from pan. Add shallots and tomatoes to champagne; boil until liquid is reduced to 1/2 cup, about 8 minutes. Stir in 3/4 cup cream; boil until slightly thick, about 1 to 2 minutes. Add shrimp and mushrooms to sauce, and heat through. Adjust seasonings to taste.

Toss hot, cooked pasta with remaining 1/4 cup cream and parsley. To serve, spoon shrimp with sauce over pasta, and top with Parmesan cheese.



Champagne Parfaits

Ingredients:

- * 2 pkgs Lemon-Flavored Gelatin
- * 2 cups Boiling Water
- * 2 cups Champagne
- * 8 Strawberries -- Washed & Hulled

Directions:

In a large bowl, dissolve the gelatin in the boiling water; allow to cool for 10 minutes. Stir in champagne and chill for 40-50 minutes, or until slightly thickened. Reserve 1 cup of the gelatin mixture and spoon the remaining mixture evenly into 8 champagne flutes or parfait glasses. Place 1 strawberry in each glass. In a small bowl, beat the reserved 1 cup gelatin mixture until fluffy and doubled in volume. Spoon evenly into the glasses, then cover and chill for at least 2 hours, or until set.



Champagne Napoleon

Ingredients:

- * 1/2 ounce Grand Marnier
- * 1/2 ounce Curacao
- * 1/2 ounce Maraschino liqueur
- * Champagne

Directions:

Mix ingredients with ice in a mixing glass and strain into a chilled champagne flute. Fill with cold champagne.

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Caviar Kisses

Ingredients:

- * 1 small Cucumber, scrubbed and-trimmed
- * 1/3 cup Sour Cream
- * 1 teaspoon Dried dill weed
- * Freshly ground black pepper -to taste
- * 1 Jar red salmon caviar
- * Fresh dill sprigs
- * 8 Thin slices whole-wheat -bread
- * Butter or margarine

Directions:

Slice cucumber into 1/4-inch rounds. In a small bowl, combine sour cream, dried dill and pepper. Place one teaspoon of the sour cream mixture on each cucumber slice. Garnish each with about 1/2 teaspoon caviar and a dill sprig. Cut bread slices with heart-shaped cookie cutter. Toast and butter. Place cucumber slices in center of serving plate and surround with toast hearts.



Berries n Brownies

Ingredients:

- * 4 cups fresh red raspberries
- * 5 tablespoons sugar
- * 2 teaspoons finely shredded orange peel
- * 2 cups whipping cream
- * 1/4 cup raspberry liqueur (Chambord) (optional)
- * 4 squares (3-inch) bakery brownies, as milk chocolate blond, or marbled brownies cut into regular chunks

Directions:

Set aside 8 to 10 of the berries. In a bowl combine remaining berries, the sugar, and orange peel, place the berry mixture in a 1- to 1 1/2 quart compote dish or serving bowl.

In a chilled mixing bowl combine whipping cream and liqueur (if using). Beat with chilled beaters of an electric mixer on medium speed until soft peaks form. Spoon on top of raspberry mixture. Top the whipped cream with brownie chunks and reserved raspberries.



Be My Valentine Pie

Ingredients:

- * 1 cup Water
- * 1 package (3-ounce size) Strawberry Flavored Gelatin
- * 1 pint Vanilla Ice Cream
- * 1 Chocolate-flavored crumb pie shell
- * Milk chocolate kisses (optional)

Directions:

In a 4-cup glass measuring cup stir together water and gelatin. Cook, uncovered, on 100% power (high) for 1 1/2 to 2 minutes.

Add vanilla ice cream to the hot gelatin mixture, stirring till ice cream is melted. Chill mixture for 35 to 30 minutes, stirring twice during chilling (the mixture should mound when you drop it from a spoon).

Pour chilled ice cream mixture into pie shell. Chill about 4 hours or till ice cream is set.

If desired, arrange milk chocolate kisses in a heart shape atop pie.



Be Mine - Breakfast

Ingredients:

- * 8 ounces cream cheese, softened
- * 1 teaspoon vanilla extract
- * 1/2 cup chopped walnuts
- * 1 (16 ounce) loaf French bread
- * 4 eggs
- * 1 cup whipping cream
- * 1/2 teaspoon vanilla extract
- * 1/2 teaspoon ground nutmeg
- * 1 (12 ounce) jar apricot preserves
- * 1/2 cup fresh orange juice

Peach Champagne Cocktails

- * 1 bottle champagne
- * Peach Schnapps

Directions:

Beat together the cream cheese and 1 teaspoon vanilla extract until fluffy; stir in nuts and set aside. Cut bread into 10 to 12 (1 1/2-inch) slices. Cut a pocket in the top of each. Fill each with 1 1/2 teaspoons of the cheese mixture. Beat together eggs, whipping cream, the remaining 1/2 teaspoon of vanilla and nutmeg. Using tongs, dip the filled bread slices in the egg mixture, being careful not to squeeze out the filling. Cook on a lightly greased griddle until both sides are brown. Keep slices warm in oven. Heat together the preserves and juice, drizzle over hot French bread.



BBQ Lobster Tails

Ingredients:

- * 4 lobster tails
- * 2 tablespoons of lemon juice
- * 1/4 cup of margarine or butter
- * 1 teaspoon of grated orange or lemon peel

Directions:

Snip through center of hard top shell with kitchen scissors. With sharp knife cut through the meat, but not through under shell. Spread open. Grill with the meat side up at start. Finish cooking with shell side up. While grilling, brush frequently with mixture of melted butter, lemon peel and juice.

Lobster is done when firm and opaque.



Banana Tart With A Passion Fruit Sauce

Ingredients:

TART CRUST

- * 4 sheets phyllo dough
- * 3 ounces clarified butter
- * 3 ounces salted crushed cashews
- * 1 ounce confectioners sugar

WHITE CHOCOLATE MOUSSE

- * 6 ounces whipped cream
- * 1 cup white chocolate

FILLING

- * 3 tablespoons butter
- * 1 tablespoon sugar
- * 4 bananas -- cut into 1/2 inch
- * -- pieces
- * 1 1/2 ounce Meyers rum

PASSION FRUIT SALAD

- * 1 cup passion fruit puree
- * 1 cup half and half
- * 4 egg yolks
- * 2 ounces sugar

Directions:

Tart Crust:

Preheat oven to 380 degrees. Line a sheet tray with parchment paper and brush with clarified butter. Place first sheet of phyllo dough over the parchment paper, brush with clarified butter, sprinkle with cashews and cover with second sheet of phyllo dough. Flatten with the back of a heavy pot. Cover with the third sheet over,



brush with clarified butter, add the fourth phyllo sheet and flatten again with a pot. Cut into rounds with a 5 inch circle cutter. Place each round inside a 4 inch tart circle pressing the dough against the sides. Chill in refrigerator for 10 minutes, and then bake 6 to 7 minutes, or until golden.

White Chocolate Mousse:

In a double boiler, melt chocolate to 120 degrees and set aside. In a mixing bowl, whip the cream and fold in melted chocolate. Line a sheet pan with parchment paper and spread the mixture evenly over it. Freeze until hardened. Cut out 8 circles using a 4 inch circle cutter.

In a saute pan, melt butter, add sugar and combine well. Add bananas, pour in rum and flambe the bananas.

Passion Fruit Sauce:

In a saucepan, bring passion fruit puree and half and half to a boil. In a mixing bowl, beat egg yolks with sugar until smooth and add to passion fruit mixture. Cook over medium heat for 10 minutes, strain through a fine sieve and cool in refrigerator.

Assembly:

Layer flambeed banana slices over the phyllo inside tart circle over the phyllo crust. Cover with a layer of white chocolate mousse. Chill and un-mold once set. Decorate with a chocolate piece made-on marble and a sprig of mint, drizzle passion sauce around rim of tart.



Baked Ham in Champagne

Ingredients:

- * 1 (9-lb) boneless ham
- * 1 pound Light brown sugar
- * 2 Bottles extra-dry champagne
- * 3 tbsps. Honey
- * 1 1/2 teaspoon Ground ginger
- * 1 1/2 teaspoon Dry mustard
- * Pineapple slices (optional)
- * Spiced apples (optional)

Directions:

Score ham and place on rack in baking pan. Cover top with 1 cup brown sugar and pour over 1 bottle champagne. Bake at 325F 2 hours. Combine remaining bottle champagne, remaining brown sugar, honey, ginger and mustard and bring to rolling boil in saucepan. Lower heat and simmer while basting ham every 15 minutes until done. Garnish with pineapple slices, and spiced apples, if desired.

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Awesome Parmesan Chicken for Two

Ingredients:

- * 2 Boneless chicken breasts
- * 1/2 cup "Oven Fry" for Pork or chicken(No Substitutions)
- * 1/2 tablespoon Italian seasoning
- * 1/4 cup grated Parmesan cheese
- * 1 egg
- * Olive oil

Directions:

Flatten chicken to about 1/4 to 3/8 of an inch thick. in a shallow bowl, combine bread crumbs, Parmesan cheese and Italian seasoning. in another bowl, beat the egg. Dip chicken into egg, then coat with crumb mixture. I use a spoon to coat chicken with the crumb mixture gently pressing crumbs onto chicken. Preheat a frying pan with about a 1/2 cup of olive oil. add more when necessary. brown on medium heat until nicely browned and juices run clear.

This is one of our favorite chicken recipes. It is very moist and full of flavor! you can add a slice of tomato on top when chicken is done, then add some mozzarella on top of that. I sometimes serve with spaghetti and a nice loaf of fresh bread. or mashed potatoes and stuffing. The possibilities are endless.



Apple-Raspberry Valentine Crisp

Ingredients:

- * 1 sheet (9 1/2 x 10-inch) puff pastr
- * 1 egg
- * beaten with
- * 1 tablespoon milk
- * 1 tablespoon butter
- * 2 Fuji apples, peeled, cored and cut into 1/4-in thick slices
- * 2 teaspoons sugar
- * 1/2 teaspoon ground cinnamon
- * 3 tablespoons seedless raspberry jam
- * 1 (8ounce) container lowfat vanilla yogurt
- * 1/4 cup water
- * Confectioner's sugar

Directions:

On floured surface, roll puff pastry into 14 x 10-inch rectangle. Cut pastry into two 7 x 10-inch pieces. Using a ruler to guide pastry wheel, cut each half into 22 seven-inch long strips about 1/4-inch wide.

To make lattice heart, lay 11 pastry strips, 1/8-inch apart and parallel, across an ungreased baking sheet. One by one, weave 11 more strips through parallel strips to create lattice square. Cut out center of lattice with a 4 or 5-inch heart-shaped cookie cutter or stencil and discard trimmings. Refrigerate heart 10 minutes.

Heat oven to 400 deg. F. Brush hearts with egg mixture and bake 15 minutes or until golden brown. In skillet, melt butter and add apple slices, sugar and cinnamon. Cover and cook, stirring occasionally, for 20 minutes or until tender. Stir in one tablespoon of jam.

To serve, blend yogurt and water. Divide mixture between two large serving plates. Mound apple slices in center. Dip edges of each heart into confectioner's sugar and place atop apples.

To make heart-shaped designs in the sauce, heat remaining jam in microwave for thirty seconds. Drop dots of jam onto sauce. Drag a toothpick tip through center of each dot to make heart.



Angel Strawberry Bavarian

Ingredients:

- * 13 ozs angel food cake, cut into cubes
- * 2 1/2 cups Cool Whip® , thawed
- * 10 ozs frozen strawberries, reserve syrup
- * 2 1/2 tablespoons powdered sugar
- * 3 ozs strawberry gelatin powder
- * 1 teaspoon pure vanilla extract
- * 1 cup boiling water
- * 4 pcs fresh strawberries, sliced

Directions:

In a small bowl, combine gelatin powder and boiling water. Stir until gelatin has completely dissolved. Add enough water to strawberry syrup to equal one cup. Stir into gelatin mixture. Refrigerate until gelatin is slightly thickened. Beat gelatin until foamy. Fold in one cup whipped topping and frozen strawberries. Alternate layers of cake cubes and strawberry mixture in 10" tube pan. Press lightly. Cover and refrigerate overnight. Unmold cake onto serving platter. Beat remaining whipped topping, powdered sugar, and vanilla extract until stiff peaks form. Frost sides and top of cake. Refrigerate until ready to serve.

Garnish with fresh strawberries.



Almond Raspberry Hearts

Ingredients:

- * 1 cup flour
- * 1/2 cup sliced almonds, coarsely chopped
- * 1/4 cup sugar
- * 1/4 teaspoon almond extract
- * 1/2 cup butter, softened
- * 6 tablespoons raspberry preserves

Directions:

In a medium bowl, combine flour, almonds, sugar and almond extract; mix well. With pastry blender or fork, cut in butter until mixture resembles fine crumbs. Shape dough into a ball. If necessary, cover with plastic wrap; refrigerate 1 hour for easier handling. Heat oven to 375F. On well-floured surface, roll out half of dough at a time to 1/8-inch thickness. (Keep remaining dough refrigerated.) Cut with floured 2 1/2-inch heart-shaped or round cookie cutter. Place half of cookies 1 inch apart on ungreased cookie sheets. cut 1-inch heart shape from centers of remaining cookies. Place cookies and small heart cutouts on cookie sheets.

Bake at 375F for 5 to 8 minutes or until bottoms are light golden brown. Cool 1 minute; remove from cookie sheets. Cool 15 minutes or until completely cooled.

Spread bottom side of each whole cookie with about 1 tsp preserves. Place cutout cookies over preserves. Reserve small hearts for a later use, such as to top ice cream sundaes.



Almond Champagne Fondue

Ingredients:

- * 8 ounces Gruyere cheese
- * 4 ounces Swiss cheese
- * 1 tablespoon cornstarch
- * 5 ounces brie cheese
- * 1 cup champagne or white wine
- * 1/2 teaspoon almond extract
- * Dash ground nutmeg
- * French bread cubes, apple slices

Directions:

Shred both cheeses and toss with cornstarch. Cut rind off brie and cut cheese into small chunks. Heat wine in a heavy, 3-quart saucepan. Bring just to simmer over medium heat; do not boil. Reduce heat and gradually add shredded cheeses, then brie, stirring constantly in zigzag motion until cheese melts. Add almond flavoring and nutmeg. Continue stirring and simmer until thickened, about 5 minutes. Do not boil. Serve in a fondue pot warmed over a candle or canned heat. Use sturdy bread chunks and apple slices for dipping.



Chocolate Heart Valentine Cookies

Ingredients:

- * 1 cup butter, softened (microwaved on low is OK)
- * 1 1/2 cup brown sugar, packed
- * 2 eggs
- * 2 teaspoons vanilla extract
- * 1 teaspoon rum flavoring (optional)
- * 1/2 teaspoon baking powder
- * 1/2 teaspoon salt
- * 2 1/4 cups all-purpose flour
- * 1/2 cup rolled oats
- * 2 tablespoons instant coffee crystals (your choice)
- * 2 tablespoons water
- * 18 ounces semi-sweet chocolate chips
- * 2 1/2 cups shredded coconut (sweetened is fine)
- * 50 pecan halves
- * 1 box Ghiradelli Rich & Chewy Chocolate Chip Cookie Mix

Directions:

If you seriously believe the following can be accomplished in 10 minutes, preheat your oven to 375 degrees F (190 degrees C). In a medium-sized bowl, combine the flour, baking powder and salt. In a large mixer bowl, beat together the heat-softened butter and the brown sugar until the mass is creamy. Add the half cup of rolled oats, and mix anew. Add the eggs one at a time, beating in each egg thoroughly until it is in unity.

In a small saucepan over a low heat, melt 2 1/4 cups of the chocolate chips, removing and returning the saucepan while stirring, until the chocolate is smooth. Or microwave it on low for 3-6 minutes. In a small cup, dissolve the coffee crystals in 2 tablespoons of water. Add the vanilla extract. Add some rum flavoring if desired. Stir this thoroughly into the melted chocolate, then combine with the buttered-sugar mass, and beat until it's a uniform color.

Open the Chocolate Chip Cookie Mix. Gradually add the flour mixture, beating it in until it's well blended. Then add the shredded coconut, until it's doughy. Stir in (don't grind) the rest of the chocolate chips.



Drop rounded-tablespoon globs of the dough onto *ungreased* baking sheets, placing each about 1 inch apart. Top 1-2 pecan halves, shaping cookies into hearts. You may have to push in the pecans and wayward chocolate bits since nothing sticks to the cookie surface. Bake in the oven for 9-10 minutes, until puffy. Cookie tops should still look kind of raw. If they look done, they're overdone.

Leave them on the cookie sheets to cool (and cook through) for 10-20 minutes, then remove with a spatula to wire racks to cool completely, giving them a good half hour to solidify.



Chocolate Chip Cookie Tarts for Two

Ingredients:

- * 1/2 cup frozen whipped topping -- thawed
- * 2 large bakery-style chocolate chip cookies
- * 2 kiwi fruit -- peeled and sliced
- * 2 strawberries -- sliced
- * 1/4 cup semisweet chocolate chips
- * 1/2 teaspoon vegetable shortening

Directions:

Spread 1/4 cup whipped topping over each cookie. Arrange kiwi fruit slices around the outer edge of cookies over whipped topping, then place strawberry slices in the centers.

In a small saucepan, melt chocolate chips and shortening over low heat, stirring until smooth. Drizzle over tarts and serve immediately.

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Chocolate Covered Cherries

Ingredients:

- * 1/3 cup white corn syrup
- * 1/2 cup butter
- * 1 teaspoon vanilla
- * 4 cups powdered sugar
- * 2 Bottles cherries
- * 12 ounces Chocolate Chips
- * 1/2 cup paraffin wax

Directions:

Mix syrup, butter, vanilla and sugar; refrigerate 1 hour. Melt chips and wax together in top of double boiler. Roll refrigerated mixture into small balls and form around drained cherries. Dip into chocolate-wax mixture. Place on waxed paper to set.



Chocolate Covered Cherries

Ingredients:

- * 1 cup powdered sugar
- * 1 cup creamy peanut butter
- * 2 tablespoons butter, softened
- * 4 teaspoons vanilla
- * 48 maraschino cherries with stems
- * 9 ounces semi sweet chocolate
- * 2 tablespoons crisco

Directions:

Start early as these require lots of chilling time. Add together first four ingredients; cream well. Shape 48 3/4 inch balls. Set on waxed paper lined baking sheet. Chill 1 hour. Drain cherries well and pat dry. Flatten balls and carefully wrap around cherries, encasing to base of stem.

If your fingers get sticky, just pat a little powdered sugar on them. Return to baking sheet; chill 3 hours. Melt chocolate with crisco. Hold each cherry by its stem and dip into chocolate, covering well. Return again to baking sheet and chill for 2 hours.



Chocolate Covered Cherry Pie

Ingredients:

- * 6 ozs. milk chocolate chips
- * 1 can sweetened condensed milk
- * 2 tablespoons butter
- * 1 teaspoon almond flavouring
- * dash salt
- * 1 can cherry pie filling
- * 1 (9") baked pie shell
- * Maraschino cherries

Directions:

Over medium heat, melt together the chips, milk, butter, almond flavouring and salt. Remove from heat. Add cherry pie filling. Stir and pour into the baked pie shell. Garnish with the maraschino cherries. Serve with whipped topping and chopped nuts.



Chocolate Covered Strawberries

Ingredients:

- * 12 large strawberries
- * 6 ounces package semi sweet chocolate chips

Directions:

Rinse and thoroughly drain strawberries. Chill for 20 minutes. Line a baking sheet with waxed paper. Meanwhile, transfer chocolate chips to a zippered sandwich bag and place in a bowl of very hot water until chips have melted.

Dry bag carefully and set into a small bowl. Spread open top of bag. Hold leaves and stem and dip strawberries, one at a time, into chocolate to coat to within about 1/4-inch of leaves.

Allow any excess chocolate to drain back into bag, then place strawberry on baking sheet. Any remaining chocolate may be refrigerated in the same bag for another use.

For best appearance, set berries aside in a cool place until chocolate is firm and serve immediately. Refrigerate for longer storage, but this may cause condensation to form on chocolate.



Chocolate Dipped Strawberries

Ingredients:

- * 12 Strawberries With Long Stems
- * 3 ounces Semisweet Chocolate
- * 1 tablespoon Butter
- * 1 teaspoon Brandy -- optional

Directions:

Melt 3 ounces semi-sweet chocolate, a tablespoon of butter and a teaspoon of brandy in a double boiler over hot water. Dip the strawberries halfway into the chocolate and set them on a plate covered with a sheet of wax paper. Refrigerate them until chocolate is set, about 10 minutes.



Chocolate Passion Dessert

Ingredients:

- * 24 Fudge brownies
- * 2 cups Sliced strawberries
- * 2 Bananas
- * 2 Tubs (8 oz ea) Cool Whip Chocolate Non-Dairy Topping thawed

Directions:

Cut brownies into 1/2 inch cubes. Layer in a 3 quart serving bowl; 1/2 of the brownies, 1 cup of the strawberries, 1 sliced banana, and 1 tub of the Cool Whip Chocolate Whipped topping.

Repeat layers. Refrigerate until ready to serve.

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Chocolate Sweetheart Cake

Ingredients:

- * 1 cup unbleached white flour
- * 1/3 cup unsweetened Dutch cocoa powder -- PLUS"PLUS" means this ingredient in addition to the one on the next line, often with divided uses
- * 1 tablespoon unsweetened Dutch cocoa powder
- * 2 tablespoons maple sugar -- or Sucanat
- * 1 1/2 teaspoon baking powder
- * 1 teaspoon baking soda
- * 1/2 teaspoon sea salt
- * 1 teaspoon ground cinnamon
- * 1/2 cup milk
- * 1/2 cup water
- * 2 tablespoons canola oil
- * 1/2 cup raspberry seedless all-fruit jam
- * 1/3 cup maple syrup -- PLUS"PLUS" means this ingredient in addition to the one on the next line, often with divided uses
- * 1 tablespoon maple syrup
- * 1 tablespoon pure vanilla extract
- * 1 teaspoon almond extract
- * 1 tablespoon apple cider vinegar
- * 1 cup chocolate fudge sauce
- * 2 cups fresh or frozen raspberries
- * nonstick cooking spray

Directions:

Preheat oven to 350F. Lightly coat a 9-inch heart-shaped pan with oil or nonstick spray. Sift flour, cocoa powder, sweetener, baking powder, baking soda, sea salt and cinnamon into a medium bowl and stir with a wire whisk to mix.

Measure milk, water, canola oil, 3 tablespoons jam, maple syrup, extracts and vinegar into blender and blend on high speed one minute, until smooth and foamy.

Add liquid ingredients to dry ingredients and whisk until batter is smooth. Pour batter into prepared cake pan and bake on center rack of oven until cake is set,



about 25 minutes. The sides of the cake will pull away from the pan and the surface of the cake will spring back when pressed lightly.

Cool cake in the baking pan on a wire rack for 10 minutes, then turn the cake out of the pan to cool completely on a wire rack. Wrap cooled cake in plastic wrap and freeze 30 minutes.

Spread top of cake with a thin layer of jam, then gently spread a 2-inch border of chocolate sauce around outer edge and down the sides. Smooth with a rubber spatula and arrange raspberries around the edge of the cake. Refrigerate to set.

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Chocolatetown Special Cake

Ingredients:

- * 1/2 cup cocoa
- * 1/2 cup boiling water
- * 2/3 cup shortening
- * 1 3/4 cup sugar
- * 1 teaspoon vanilla
- * 2 eggs
- * 2 1/4 cups flour
- * 1 1/2 teaspoon baking soda
- * 1/2 teaspoon salt
- * 1 1/3 cup buttermilk

Directions:

In small bowl combine cocoa and boiling water, set aside. Heat oven to 350 degrees F. Grease and flour 2 9-inch round pans.

Cream shortening, sugar, and vanilla until light and fluffy. Add eggs, beat well. Combine flour, baking soda and salt; add alternately with buttermilk to creamed mixture. Blend in cocoa mixture. Pour into prepared pans. Bake for 35-40 minutes or until they test done. Cool and frost with a Buttercream icing.



Circle of Hearts Cherry Bread

Ingredients:

Filling:

- * 3/4 cup maraschino cherries, chopped
- * 1/2 cup maraschino cherry juice
- * 2 tablespoons cornstarch
- * 1 tablespoon reduced fat margarine
- * 1/2 cup walnuts, chopped
- * 1/2 teaspoon almond extract

Bread:

- * 16 ozs Hot Roll Mix
- * 1 tablespoon granulated sugar
- * 1 cup hot water, 110 to 120 degrees
- * 2 tablespoons reduced fat margarine, softened
- * 1 whole egg

Glaze:

- * 1 cup powdered sugar
- * 3 tablespoons skim milk

Directions:

To prepare filling, combine cherries, cherry juice, cornstarch, 1 tablespoon margarine, walnuts, and almond extract in a saucepan. Cook over medium heat until very thick and clear, stirring constantly. Remove from heat and set aside. Prepare a baking sheet with cooking spray; set aside. Prepare a six ounce custard cup with cooking spray; set aside.

To prepare bread, combine hot roll mix, foil packet, granulated sugar, hot water, remaining margarine, and egg in a mixing bowl. Mix well. Onto a lightly floured surface, shape dough into a ball. Knead five minutes, or until smooth. Cover and let rest five minutes. On a lightly floured surface, roll dough into a 18 x 12" rectangle. Spread filling over dough within half inch of edges. Starting with 18 inch side, roll



up tightly, pressing edges to seal. Place seam side down on prepared baking sheet. Join ends to form ring, placing prepared custard cup bottom side up in center of ring. Pinch ends of dough to seal.

With scissors or sharp knife, cut from outside edge of ring to within half inch of inside of ring, making fourteen cuts $1\frac{1}{4}$ to $1\frac{1}{2}$ inches apart. Turn two cut sections on their sides in opposite directions to form heart shape. Repeat to make seven hearts. Cover and let rise 30 minutes on wire rack set over large pan to which hot water has been added. Preheat oven to 375. Bake for 35 minutes, or until golden brown. Carefully remove custard cup. Cool completely. To prepare glaze, combine powdered sugar and milk. Mix until drizzling consistency. Drizzle over bread, outlining hearts.



Cranberry Valentine Punch

Ingredients:

- * 1 quart cranberry juice
- * 1 quart apple juice
- * 1 can (6 oz. size) frozen orange juice
- * 2 small sticks cinnamon
- * 6 whole cloves
- * Sugar to taste

Directions:

Mix all ingredients. Bring to a boil. Simmer for 10 minutes.

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Cupid's Pie

Ingredients:

- * 1 1/2 cup water
- * 1 1/4 cup white sugar
- * 3 tablespoons cornstarch
- * 1/2 (3-ounce) package strawberry flavored gelatin
- * 1 quart fresh sliced strawberries
- * or
- * 1 (10 ounce) package frozen strawberries, thawed and drained
- * 1 (9-inch) deep-dish baked pie shell
- * 1 small package vanilla cook 'n' serve pudding mix
- * 1 large banana, sliced
- * 12 ounces whipped topping or one pint cream, whipped

Directions:

Combine water, sugar and cornstarch in saucepan; cook until mixture bubbles and sugar is dissolved. Remove from heat, and stir in gelatin.

Chill until almost set but not firm. Fold in berries. Pour into pie shell; chill until firm. Prepare pudding according to package directions, and cool. Spread over filling in pie shell. Lay banana slices evenly over all, and top with whipped topping.



Double Chocolate-Covered Cherries

Ingredients:

- * 1 jar maraschino cherries with stems (10 ounce)

Chocolate Fondant

- * 3 tablespoons butter or margarine, softened
- * 2 tablespoons light corn syrup
- * 1 ounce unsweetened chocolate, melted
- * 2 teaspoons half & half or milk
- * 2 cups powdered sugar

Coating

- * 1 package (12 ounce) vanilla milk chocolate chips
- * 1 tablespoon shortening

Directions:

Drain cherries on several thicknesses of paper towels; press out excess moisture. Allow to drain at least 1 hour. In medium bowl combine butter, corn syrup, chocolate and half & half; beat until smooth. Stir in powdered sugar (mixture will seem dry and crumbly). When most of the powdered sugar is mixed in turn onto flat surface and knead until smooth.

Divide into 24 pieces (about 2 teaspoons each) and shape into balls. Flatten each ball slightly and mold around drained cherry, covering c herry completely. Refrigerate at least 1 hour or until very cold and firm.

Line large cookie sheet with waxed paper. In small saucepan over very low heat melt vanilla milk chocolate chips and shortening, stirring constantly. Place over pan of hot water to maintain dipping consistency. Holding stems, dip covered cherries into melted chips; draw bottoms of cherries lightly over edge of pan to remove excess coating.

Place on waxed paper-lined cookie sheet to set. Place candies in small paper cups; store in tightly-covered container. Centers will soften slightly in 10 to 14 days.



Easy Chocolate Covered Cherries

Ingredients:

- * 2 jars (10-ounce) maraschino cherries with stems
- * 1 package (12 ounce) semi-sweet chocolate chips

Directions:

Drain cherries; discard juice or use for another purpose. Put cherries on paper towels to drain completely.

Put chocolate chips in a medium saucepan with a heavy bottom. Heat over low heat, stirring constantly, until chocolate is melted. Remove from heat.

Dip cherries into chocolate; swirl to coat completely. Place on baking sheet lined with waxed paper. Refrigerate until set.



Extra Special Dessert

Ingredients:

- * 1 lg. pkg. cherry gelatin
- * 1 qt. vanilla ice cream
- * 1 can maraschino cherries
- * 1 cup boiling water
- * 1 can crushed pineapple
- * 1 cup nuts

Directions:

Dissolve water and gelatin, then add ice cream. Stir until completely melted. Add other ingredients. (You can also add bananas, grapes or fruit cocktail.) Refrigerate until firm.

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Filled Rich Chocolate Cupcakes

Ingredients:

CupCakes

- * 3 cups all purpose flour
- * 2 cups sugar
- * 2/3 cup Hershey's Cocoa
- * 2 teaspoons baking soda
- * 1 teaspoon salt
- * 2 cups water
- * 2/3 cup vegetable oil
- * 2 tablespoons vinegar
- * 2 teaspoons vanilla extract

Filling:

- * 1 package (8 oz.) cream cheese, softened
- * 1/3 cup sugar
- * 1 egg
- * 1/8 teaspoon salt
- * 1 cup Hershey's Semi Sweet Chocolate Chips or Mini Chips

Directions:

Prepare filling; set aside. Heat oven to 350 degrees. In large mixing bowl combine flour, sugar, cocoa, baking soda and salt. Add water, oil, vinegar and vanilla; beat on medium speed 2 minutes or until well combined. Fill paper-lined muffin cups (2 1/2 inches in diameter) 2/3 full with batter. Spoon 1 level Tbsp filling into center of each cupcake. Bake 20-25 minutes or until wooden pick inserted in cake portion comes out clean. Cool. About 2 1/2 dozen cupcakes.

Filling:

In small mixer bowl combine cream cheese, sugar, egg and salt; beat until smooth and creamy. Stir in chocolate chips.



Goblin's Delight Filling: Add 2 teaspoons grated orange peel, 4 drops yellow food color and 3 drops red food color to filling before stirring in chips.

Valentine Filling: Add 4-5 drops red food color to filling.

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American Cafe Chocolate Truffle Cake

Ingredients:

For base

- * 1/4 cup unsalted butter
- * 2 tablespoons unsweetened cocoa powder
- * 1/4 cup packed light brown sugar
- * 2 tablespoons all-purpose flour
- * 3/4 cup finely chopped walnuts
- * 1 large egg
- * 2 teaspoons vanilla

For filling

- * 1 1/2 cup walnuts
- * 1/4 cup unsalted butter
- * 1 cup packed light brown sugar
- * 1/4 cup honey
- * 1/4 cup heavy cream
- * 1 teaspoon vanilla
- * 1 teaspoon fresh lemon juice

For ganache

- * 1 1/4 cup heavy cream
- * 1 pound fine-quality bittersweet (not unsweetened) or semisweet chocolate

Directions:

Preheat oven to 350°F and butter a 9-inch springform pan.

Make base: In a small saucepan melt butter and stir in cocoa powder. Remove pan from heat and add brown sugar, stirring until dissolved. Stir in flour, walnuts, egg, and vanilla and spread batter evenly in springform pan. Bake base in middle of oven 10 minutes, or just until firm, and transfer to a rack to cool.



Make filling: Arrange walnuts in one layer on top of base. In a small heavy saucepan combine butter, brown sugar, and honey and cook over moderate heat, stirring occasionally, 8 to 10 minutes, or until a candy thermometer registers 280°F. Remove pan from heat and add cream, vanilla, and lemon juice, stirring until smooth. Cool mixture to room temperature and pour over walnuts, spreading evenly.

Make ganache: In a saucepan bring cream just to a boil. Finely chop chocolate. Put chocolate in a metal bowl and pour hot cream over it, stirring until smooth. Cool ganache to room temperature and beat with an electric mixer until it just holds soft peaks (do not overbeat or it will become grainy).

Spread ganache evenly over filling. Chill cake, covered, at least 4 hours and up to 1 day.

Run a thin knife around edge of cake and remove side of pan. With a large spatula transfer cake to a plate and let stand at room temperature 30 minutes before serving.

DropBooks



Fresh Strawberries with Chocolate Cream

Ingredients:

- * 2 cs. vanilla lowfat yogurt
- * 1/2 cup light hot fudge topping
- * 4 cs. strawberries, hulled and halved

Directions:

Combine yogurt and fudge topping in a bowl and whisk thoroughly. Serve strawberries in individual serving bowls topped with chocolate cream.



Grilled Oysters with Herb Chevre and Parma Ham

Ingredients:

Oysters:

- * 12 oysters, shucked (see note)

Herb Chevre:

- * 5 1/2 ounces soft chevre
- * 3 tablespoons mixed herbs, finely chopped (chives, tarragon, dill and chervil)
- * freshly ground pepper

Parma Ham:

- * 6 slices of Parma ham

To Serve:

- * 12 sprigs of chervil

Directions:

Herb Chevre: Mix the chevre, herbs and pepper together until well combined.

Oysters: Open the oysters and discard the top shell and pour off the juices, detach the oyster from the shell by cutting the mussel carefully without damaging the oyster.. Place a generous teaspoonful of chevre on each oyster. Wrap the oyster and in the Parma, sealing in the cheese.

To Cook: Preheat a grill on a high setting. Place the oysters on a baking tray. Place the oysters under the grill and cook them for 3-5 minutes so that the oysters are just opaque and the Parma is not dry.

To Serve: Place 6 oysters on each plate and garnish each one with chervil springs. Serve hot.



Shucking an Oyster: Place an oyster one hand with a thick tea towel and insert an oyster knife or small sharp knife in the hinge of the shell and twist it to open it, then work your knife around the edge to pry it open.

Half Hearted Valentine Cookies

Ingredients:

- * 3/4 cup sugar
- * 1 cup butter, softened
- * 3 ounces cream cheese, softened
- * 1 egg
- * 1 teaspoon peppermint extract
- * 3 cups all-purpose flour
- * 1 cup semisweet chocolate chips
- * 1/4 cup butter

Directions:

In large mixer bowl, combine all cookie ingredients except flour. Beat at medium speed, scraping bowl often, until light and fluffy. Add flour, beat until mixed. Divide dough into halves. Wrap in waxed paper. Refrigerate until firm, at least 2 hours.

Heat oven to 375 F. Roll out dough on lightly floured surface to 1/4 inch thickness. Cut out with floured heart shaped cutters. Place 1 inch apart on ungreased cookie sheets. Bake for 7 to 10 minutes, or until edges are very lightly browned. Remove immediately; cool completely.

For glaze, in a small saucepan, melt chocolate and butter, stirring occasionally, over low heat until melted (4 to 6 minutes). Dip half of each heart into chocolate.

Refrigerate on waxed paper lined cookie sheet until firm. Store covered, in refrigerator.



Heart Breakfast Ring

Ingredients:

- * 3 cups flour
- * 1 package active dry yeast
- * 1/4 sugar
- * 1 teaspoon salt
- * 1/4 cup softened butter or margarine
- * 3/4 cup hot tap water
- * 1 egg

Filling:

- * 1/2 cup flaked coconut
- * 1/2 cup finely chopped or sliced almonds
- * 3 tablespoons sugar
- * 3 tablespoons softened butter or margarine
- * 1/2 teaspoon almond extract
- * 1/4 cup finely snipped maraschino cherries

Cherry Icing:

- * 1/2 cup powdered sugar
- * 1 tablespoon maraschino cherry juice

Directions:

Combine 1 cup flour, undissolved yeast, 1/4 cup sugar and salt in large bowl. Stir well. Add 1/4 butter. Add hot tap water.

Beat with electric mixer 2 minutes. Add egg and 1/2 cup flour. Beat until thick and elastic. Gradually stir in just enough flour with wooden spoon to make soft dough that leaves sides of bowl. Turn out onto floured board.

Knead 5-10 minutes. Cover with plastic then a towel. Rest 20 minutes.

Filling: Combine all ingredients except cherries. Mix well.



Punch down dough and roll into a 14x8 rectangle. Spread filling and roll-up tightly beginning with 14" side.

Place in a ring, seam side down, on greased baking sheet. Seal edges tightly. Snip dough into fourteen 1" sections, cutting from edge of circle to within 1 inch of center. Turn two cut sections on their sides in opposite directions to form a heart. Repeat until you have a circle of 7 hearts.

Put snipped cherries into each heart. Lightly Brush dough with oil. Refrigerate 2 to 24 hours.

When ready to bake, uncover and let stand 10 minutes. Bake at 375 for 20 - 25 minutes. Use lower rack. If browning too quickly, lower heat to 350. Remove from baking sheet immediately.

Combine powdered sugar and cherry juice in a small bowl. Outline hearts with cherry icing.

DropBooks



Heart Shaped Cupcakes

Ingredients:

- * 1 box Cake Mix
- * Frosting, white or pink colored
- * Cinnamon Hearts or other heart candies
- * Aluminum Foil
- * 24 Paper cupcake liners

Directions:

Prepare cake batter according to the directions on the box for cupcakes; pour into cupcake liners in cupcake pan.

Roll small pieces of foil into a ball about the size of a marble. Place one foil ball on the side of each cupcake, between the pan and the paper cupcake cup. This presses in the batter and makes the heart shape as the cupcake cooks.

Cook as directed on box; cool as directed, then frost with prepared frosting and decorate with cinnamon hearts.



Heart Shaped Valentine Pizza

Ingredients:

- * 1 large Pizza shell; pre-baked
- * 1/3 cup Pizza sauce
- * 1/3 cup Mozzarella or Jack cheese; grated
- * 12 large Shrimp; cooked
- * 1 medium Red Bell Pepper
- * 3 Pieces artichoke hearts; frozen and thawed, sliced
- * Olive oil
- * Minced Basil

Directions:

Trim the pizza shell(s) or foccacia bread into heart shape, place on pizza pan or baking sheet. Spread pizza sauce on shell to near edge.

Sprinkle cheese over sauce, not quite to edge of sauce. Place shrimp, in pairs, tails touching, to make hearts, on top of cheese. Do the same with some slices of red bell pepper, using the top, where it curves, for the top of the heart. Put a few slices of artichoke heart here and there. drizzle a little olive oil over top. Sprinkle with minced basil (optional).

Bake at 375^ degrees until cheese melts and pizza is piping hot. Serve hot.



Heart Strawberries

Ingredients:

Directions:

Did you know that if you slice your strawberries from the stem to the bottom of the berry, you get heart shaped slices? This is perfect for Valentine's Day or any other special occasion. Want to use just fanned slices? Take whole, cleaned strawberries; slice them on a slight angle from just below the stem and leaves to the bottom. Once cut, ever so slightly, between forefinger and thumb, spread the slices out.



Melt-Away Heart Cookies

Ingredients:

- * 1/3 cup powdered sugar
- * 3/4 cup cornstarch
- * 1 cup all-purpose flour
- * 1/8 teaspoon salt
- * 1 cup butter (no substitutes)

Cream Cheese Icing

- * 3 ounces cream cheese, softened
- * 1 tablespoon margarine, softened
- * 1 tablespoon milk
- * 1/2 teaspoon vanilla
- * 1/2 pound powdered sugar pink food coloring

Directions:

Sift together dry ingredients. Cut in the butter until fine. Gently work into a soft dough. Roll dough out onto a lightly floured surface to approximately 1/4-inch thick. Cut using a 2- or 3-inch heart-shaped cookie cutter. Place hearts onto an ungreased baking sheet. Bake at 375 degrees for 7-9 minutes. Let cookies rest on baking sheet until cooled slightly before removing to cooling rack. Frost centers of cookies with cream cheese icing.

Cream Cheese Icing

Mix together cream cheese, margarine, milk and vanilla. Gradually mix in powdered sugar. Add more milk if needed to make a creamy spreading consistency. Stir in pink food coloring until a pale pink icing is created. Frost centers of melt-away cookies.



Melt-Away Heart Cookies

Ingredients:

- * 1/2 cup applesauce
- * 1 cup bread crumbs
- * 1 cup cooked lobster, chopped
- * 1 small green pepper, chopped
- * 2 celery ribs, chopped
- * 6 ounces can shrimp, cleaned
- * 1 small onion, chopped
- * 1/8 teaspoon white pepper
- * 1 cup fat free mayonnaise
- * 1 teaspoon Worcestershire sauce

Directions:

Preheat oven to 350° F.

In small bowl, mix applesauce and bread crumbs set aside.

In large bowl, combine remaining ingredients; mix well with spoon.

Place lobster mixture in nonstick 8" x 8" baking dish and top with bread crumbs.

Bake for 30 minutes. Serve hot.



Lover`s Chocolate Mousse

Ingredients:

- * 1 cup semisweet chocolate chips
- * 2 large eggs
- * 2 teaspoons brandy
- * 3/4 cup 2% lowfat milk -- heated to just below boiling point (microwave about 45
* secs on high)

Directions:

Place the chocolate chips, eggs and brandy in blender; blend 30 seconds at high speed. With blender running, add hot milk, continue blending another 30 seconds. (If you really want to, fold in 1/2 cup whipping cream, whipped - but it really isn't necessary) Pour into dessert dishes, refrigerate at least 4 hours or overnight.=20 Or, pour into lightly sprayed fancy tart tins and freeze, let stand at room temperature about 30 minutes before serving.

Use a blender for this. You can replace the brandy with 1 tsp vanilla if you wish, or substitute 2 tsp of a coffee, orange or mint liqueur to subtly enhance the chocolate flavour.



Love Potion

Ingredients:

- * 1/2 cup frozen strawberries, slightly thawed
- * 1/2 cup frozen raspberries, slightly thawed
- * 1 cup white grape juice (or apple juice)
- * Maraschino cherries, for garnish

Directions:

Place the first 3 ingredients in a blender and mix on High until you have a uniform color. To make the potion thicker, add more fruit; to make it thinner, add more juice. Garnish with cherries.



Lobster-Stuffed Tenderloin

Ingredients:

- * 1 (4 to 5-pound) beef tenderloin
- * 1 cup vinaigrette salad dressing
- * 1 (2-pound) lobster, cooked
- * or
- * 2 (1-pound) lobsters, cooked
- * 6 tablespoons butter or margarine, divided
- * 2 tablespoons minced shallots
- * 3 tablespoons vermouth
- * 1/4 teaspoon dried tarragon, crushed
- * 1/2 cup heavy cream
- * salt and pepper to taste

Directions:

Place beef tenderloin in a plastic bag set into a shallow dish. Pour salad dressing over tenderloin. Close bag. Marinate in the refrigerator for 8 to 24 hours, turning bag occasionally. Remove meat and tomalley (green liver) from lobster. (If desired, reserve shells for use in stock). Cut lobster into bite-size pieces. In a 10-inch skillet, melt 4 tablespoons of the butter. Add tomalley and cook over low heat for 5 minutes. Add shallots and cook 1 minute more.

Stir remaining butter, vermouth and tarragon into the tomalley mixture. Cook and stir over medium heat until liquid is reduced to half. Stir in cream. Continue to cook and stir until thick. Stir in lobster meat. Season with salt and pepper. Set lobster mixture aside.

Preheat oven to 500 . Drain tenderloin. To butterfly the meat, make a lengthwise cut down the center of the meat, cutting to within 1 inch of the other side and within 1 inch of ends. Spread meat open slightly and spoon in lobster mixture. Fold in the thin end portion. Bring sides of tenderloin together and tie with heavy string at 1 1/2-inch intervals to secure.

Place tenderloin on a rack in a shallow roasting pan. Insert a meat thermometer. Roast, uncovered, for 5 minutes. Reduce oven temperature to 350 and roast about 30 minutes for rare (140). Let stand 10 to 15 minutes before slicing. Remove string; slice to serve.



Lobster Scampi

Ingredients:

- * 4 tablespoons butter
- * 1/2 cup garlic olive oil
- * 1 tablespoon hot pepper oil
- * or
- * 1 teaspoon crushed red pepper
- * 16 garlic cloves, minced
- * 1 tablespoon Dijon mustard
- * 1 teaspoon Hungarian paprika
- * 2 tablespoons Worcestershire sauce
- * 1/2 cup dry white wine
- * 1 tablespoon fresh lemon juice
- * 1/2 pound cooked lobster meat

Directions:

Melt butter and oils in a large pan over low heat. After it has melted, add the garlic and brown slightly over medium heat. Whisk in the mustard, paprika, Worcestershire sauce, and wine. Simmer gently for 5 minutes. Add lemon juice and lobster, and cook until meat is heated through. Serve over yellow rice.



Lobster Salad

Ingredients:

- * 1 cup cooked lobster meat
- * 3 cups cooked rice
- * 1/4 cup sliced celery
- * 1/4 cup sliced pimento-stuffed olives
- * 1/4 cup chopped bell pepper
- * 1/4 cup chopped pimento
- * 1/4 cup minced onion
- * 1/2 teaspoon salt
- * 1/4 teaspoon pepper
- * 3 tablespoons mayonnaise or Miracle Whip
- * 2 tomatoes, cut into wedges
- * 1 lemon, cut into wedges
- * crisp lettuce

Directions:

Combine lobster, rice, celery, olives, bell pepper, pimento and onion in large bowl; cover and chill.

Just before serving, stir together salt, pepper and mayonnaise; toss with lobster mixture. Spoon onto lettuce; garnish with tomato wedges. Serve with lemon wedges.



Lobster Primavera

Ingredients:

- * 2 Maine lobsters, cooked
- * 6 cherry tomatoes, halved
- * 6 medium mushrooms, sliced
- * 6 broccoli crowns
- * 1 carrot, sliced
- * 1 clove garlic, minced
- * 4 tablespoons butter
- * 1 tablespoon olive oil
- * 2 tablespoons white wine (or 1 Tbsp. lemon juice)
- * 1 cup chicken bouillon
- * 3 tablespoons flour
- * 1/2 cup milk
- * 1/2 cup light cream
- * 1/2 teaspoon parsley
- * 1/4 teaspoon pepper
- * 4 servings linguine

Directions:

Pick meat out of lobster and cut into pieces. In large saute pan or electric frying pan saute lobster in one tablespoon butter for about two minutes, remove from pan and set aside. Add olive oil to saute pan and saute garlic and veggies until crisp -- start with carrots, then broccoli, mushrooms and tomatoes. Veggies should be tender but crisp. Remove from pan, set aside. Add remaining butter to pan and melt on medium heat, whisk in flour, add bouillon, milk, and cream, mixing thoroughly after each addition until sauce is smooth and thickened. Add lobster, veggies, wine, parsley and pepper. Reheat thoroughly on low. Serve over linguine or rice.



Lobster and Crab Ravioli

Ingredients:

- * 2 (1 1/4 pound) lobsters (live)
- * 2 tablespoons olive oil
- * 1 1/3 cup finely chopped shallots
- * 1 cup chopped fennel bulb
- * 3 large garlic cloves, chopped
- * 1/4 cup Madeira
- * 4 teaspoons tomato paste
- * 3 cups chicken stock or canned low-salt broth
- * 1 tablespoon butter, room temperature
- * 1 tablespoon all purpose flour
- * 1/2 cup whipping cream
- * 1/3 cup lentils
- * 2 tablespoons butter
- * 2 medium leeks (white and pale green parts only), thinly sliced
- * 6 ounces crabmeat
- * 6 lasagne noodles
- * 2 tablespoons chopped fresh cilantro

Directions:

For Sauce: Boil lobsters in pot of boiling water 8 minutes.

Transfer to bowl of ice water; cool. Drain. Working over large bowl to collect juices, remove claws and tails. Using knife, cut tails into 2-inch-wide pieces. Remove meat. Crack claws; remove meat. Cut bodies in half. Transfer shells and bodies to bowl with juices. Slice meat; place in small bowl. Chill.

Heat oil in large Dutch oven over medium-high heat. Add shallots, fennel and garlic; saute 8 minutes. Add Madeira and tomato paste; bring to boil. Add stock, lobster shells and any juices; bring to boil. Reduce heat; simmer until reduced to 2 1/2 cups, about 30 minutes.

Strain liquid into saucepan, pressing on shells. Mix butter and flour in bowl. Add to liquid. Bring to boil, whisking often. Add cream; simmer until reduced to sauce consistency, about 8 minutes.



For filling: Cook lentils in medium saucepan of simmering water until tender, about 20 minutes. Drain. Melt butter in large skillet over medium heat. Add leeks; saute until tender, about 15 minutes. Add lentils, lobster meat, crabmeat and 1/2 cup lobster sauce.

Cook pasta in pot of boiling salted water until just tender.

Drain. Cut each noodle crosswise into 4 pieces. Divide half of pasta among 6 shallow bowls. Rewarm filling, mix in cilantro and spoon over pasta. Top with remaining pasta. Bring sauce to simmer. Spoon over pasta.



Lobster Alfredo

Ingredients:

- * 2/3 cup lobster hornemeat
- * 2 ounces melted butter
- * 8 ounces heavy cream
- * 2 teaspoons garlic
- * 2/3 cup grated Parmesan
- * 4 tablespoons chives
- * 1/8 teaspoon salt
- * 12 ounces pasta

Directions:

Ladle butter into heated pan. Add lobster hornemeat, saute until lobster meat turns white. Add the cream and garlic, lower the heat and stir with rubber spatula. Add grated Parmesan and chives and stir until Parmesan is melted.

Sprinkle over top of the sauce and stir in. Add pasta and saute until light in color. Serve hot in a 12 ounce rarebit.

Top with 2 tablespoons of chives.



Layered Peanut Butter Lovers Delight

Ingredients:

- * 1 1/2 cup chopped peanuts -- divided
- * 1 cup flour
- * 1/2 cup butter
- * 8 ounces cream cheese -- softened
- * 12 ounces whipped topping
- * 1 cup confectioners' sugar
- * 1/2 cup creamy peanut butter
- * 1 package chocolate instant pudding
- * 1 package vanilla instant pudding
- * 2 1/2 cups milk
- * 1 cup chocolate syrup

Directions:

Mix 1 Cup peanuts with 1 Cup flour and the softened stick of butter. Blend together and press in 13x9" pan. Bake for 20 minutes at 300F. Cool.

Cream the cream cheese with the peanut butter and 1 Cup confectioners' sugar with electric mixer. Blend in 1 Cup whipped topping with a spoon. Spread on cooled crust carefully.

Blend instant puddings into cold milk. Spread on top of first layer. Spread remaining whipped topping on top of 2nd layer. Drizzle chocolate syrup on top of whipped topping. Sprinkle with remaining half cup chopped peanuts. Freeze. Remove from freezer 1 hour before serving. Refrigerate or refreeze leftovers.

Lacy Valentine Cake

Ingredients:

Dough

- * 5 1/2 cups all-purpose flour
- * 1/2 cup sugar
- * 2 envelopes Fleischmann's RapidRise Yeast
- * 1 1/2 teaspoon salt
- * 1/2 cup each of water, milk, and butter or margarine
- * 2 large eggs
- * 1 tablespoon melted butter

Cherry-Almond Filling

- * 1/2 cup chopped maraschino cherries, well drained
- * 1/2 cup chopped slivered almonds, toasted
- * 1/4 cup sugar

Almond Glaze

- * 1 1/2 cup powdered sugar, sifted
- * 2 1/2 tablespoons milk
- * 1/2 teaspoon almond extract

Directions:

In a large bowl, combine 1-2/3 cups flour, sugar, undissolved yeast, and salt. Heat water, milk, and 1/2 cup butter until very warm (120-130 degrees F).

Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Divide dough in half; roll each to 24-x7-inch rectangle. Brush each with melted butter to within 1/2-inch of edges.



Sprinkle with Cherry-Almond Filling. Beginning at long end, roll up tightly as for jelly roll. Pinch seam to seal; carefully roll back and forth to stretch to 26-inch rope. Place, seam side down, on greased baking sheet.

Form into ring; pinch ends together to seal. Shape into heart. With sharp knife, cut slits starting at outside edge of heart, $\frac{2}{3}$ of the way through dough, at $\frac{3}{4}$ -inch intervals.

Turn each section on its side to show filling. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350 degrees for 20-25 minutes or until done. Remove from sheets; cool on wire racks. Drizzle with Almond Glaze.

Cherry-Almond Filling: Put maraschino cherries between paper towels to remove excess moisture. In medium bowl, combine cherries, almonds, and sugar. Stir to blend.

Almond Glaze: In a small bowl, combine powdered sugar, milk, and almond extract. Stir until smooth.

Lacy Valentine Cake

Ingredients:

- * 1/2 cup warm water -- (105 to 115f)
- * 2 packages active dry yeast
- * 1/2 cup warm milk -- (105 to 115f)
- * 3/4 cup sugar
- * 1/4 cup butter or margarine -- softened, PLUS"PLUS" means this ingredient in addition to the one on the next line, often with divided uses
- * 1 tablespoon butter or margarine -- softened
- * 2 eggs
- * 1 1/2 teaspoon salt
- * 4 1/2 cups all-purpose flour
- * 1/2 cup chopped maraschino cherries -- drained
- * 1/2 cup chopped slivered almonds -- toasted

ALMOND ICING

- * 1 1/2 cup powdered sugar -- sifted
- * 1/2 teaspoon almond extract
- * 3 tablespoons milk

Directions:

Place warm water in large, warm bowl. Sprinkle in yeast; stir until dissolved.

Add warm milk, 1/2 cup sugar, 1/4 cup butter, eggs, salt and 1 1/2 cups flour; blend well. Stir in enough remaining flour to make soft dough.

Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Pat maraschino cherries between paper towels to remove excess moisture. In medium bowl, combine cherries, almonds and 1/4 cup sugar; reserve.

Punch dough down. Remove dough to lightly floured surface; divide in half. Roll one piece to 24- x 7-inch oblong. Melt remaining butter; brush half on dough to



within 1/2-inch of edges. Sprinkle half of cherry mixture on surface. Beginning at long end, roll up tightly as for jelly roll. Pinch seam to seal; carefully roll back and forth to stretch to 26-inch rope. Place, seam side down, on greased baking sheet. Form into ring; pinch ends together to seal. Shape into heart.

With sharp knife, cut slits starting at outside edge of heart, 2/3 of the way through dough, at 3/4-inch intervals. Turn each section on its side to show filling. Repeat with remaining dough, butter and filling. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350F for 20 to 25 minutes or until done; switch positions of sheets in oven halfway through baking time for even browning. Remove from sheets; cool on wire racks. Frost with Almond Icing.

Almond Icing: Combine 1 1/2 cups powdered sugar, sifted, 1/2 teaspoon almond extract and 2 to 3 tablespoons milk. Stir until smooth.



Jigglers Creamy Valentines

Ingredients:

- * 2 1/2 cups Water,boiling
- * 4 packages JELL-O Brand gelatin (sm)
- * 1 cup Milk,cold
- * 1 package JELL-O Vanilla Pudding (sm)

Directions:

STIR boiling water into gelatin. Dissolve completely; cool to room temperature, about 30 minutes.

POUR milk into mixing bowl. Add pudding mix, Beat with wire whisk until well blended, 1-2 minutes. Quickly pour into gelatin. Stir with wire whisk until well blended.

POUR into 13x9" pan. Refrigerate until well firm (3 hours).

TO CUT Jigglers(tm). Dip bottom of pan in warm water for 15 seconds to loosen gelatin. Cut shapes with cookie cutters. Lift from pan.



Italian Hearts

Ingredients:

- * 2 2/3 cups all-purpose flour
- * 1/8 teaspoon salt
- * 1 1/4 cup granulated sugar
- * 1 lemon, grated zest of
- * 3/4 cup butter, cut up
- * 1 large egg
- * 2 large egg yolks
- * 1/2 cup raspberry preserves
- * 1/4 cup Alchermes or cherry liqueur
- * 1 cup confectioners' sugar

Directions:

Sift the flour and salt into a large bowl. Stir in the sugar and lemon zest. Use a pastry blender to cut in the butter until the mixture resembles fine crumbs. Add the egg and egg yolks, beating until just blended. Stir to form a smooth dough.

Press the dough into a disk, wrap in plastic wrap, and refrigerate for 30 minutes. Preheat the oven to 350°F. Butter four cookie sheets.

Roll out the dough on a lightly floured surface to a thickness of 1/4 inch. Use a 2-inch heart cookie cutter to cut out the cookies. Cut out the centers from half the cookies with an apple corer. Gather the dough scraps, re-roll, and continue cutting out cookies until all the dough is used.

Use a spatula to transfer the cookies to the prepared cookie sheets, placing them 1 inch apart. Bake, one sheet at a time, for 8-10 minutes, or until just golden at the edges. Transfer to racks and let cool completely.

Heat the raspberry preserves in a small pan over low heat until liquid. Spread the whole cookies with the preserves. Place the liqueur in a small bowl and the confectioners' sugar in a separate bowl.

Dip the holed cookies first in the liqueur, then in the confectioners' sugar. Place the holed cookies on top of the cookies spread with preserves.



Hot Fudge Pudding

Ingredients:

- * 1 cup all-purpose flour
- * $\frac{2}{3}$ cup sugar
- * 2 teaspoons baking powder
- * $\frac{1}{2}$ teaspoon salt
- * $\frac{1}{2}$ cup unsweetened cocoa
- * $\frac{1}{2}$ cup milk
- * 2 tablespoons butter, melted
- * 1 teaspoon vanilla extract
- * 1 cup brown sugar, packed
- * $\frac{3}{4}$ cup boiling water
- * $\frac{1}{2}$ cup raspberries
- * $\frac{1}{2}$ cup heavy cream, whipped

Directions:

Preheat oven to 350 degrees F. Grease 2 medium ramekins or 4 by 4-inch baking dishes, and set aside. In a medium bowl, combine the flour, sugar, baking powder, salt, and $\frac{1}{4}$ cup cocoa. Whisk in the milk, butter, and vanilla, just until smooth. Divide the batter between the 2 baking dishes.

In a small bowl, mix the brown sugar and remaining $\frac{1}{4}$ cup cocoa, and sprinkle evenly over the batter. Carefully pour $\frac{3}{4}$ cup boiling water over each dish and add about 8 raspberries to each dish. Bake 30 minutes. Let cool for 10 minutes before serving. Top with a dollop of whipped cream and a few fresh raspberries.



Hearts-filled-with-Love Cookies

Ingredients:

- * Sift together:
- * 2 1/2 cups flour
- * 1 teaspoon baking powder
- * 1/2 teaspoon salt
- * Cream together:
- * 1 cup shortening
- * 1 cup sugar
- * Stir in:
- * 1 well beaten egg
- * 2 tablespoons evaporated milk
- * 1 1/2 teaspoon vanilla

Directions:

Chill overnight before using. Roll-out dough and cut with a heart cookie cutter. Each cookie needs a top and bottom. Bake at 350 degrees for 8-10 mins. When cool, assemble cookies. Place a teaspoon of jelly on the bottom of a cookie, then cover with another cookie. (The tops of the cookies should be facing outward on both top and bottom.) Sprinkle with Confectioner's Sugar.



Hearts and Cherries

Ingredients:

- * 2 flour tortillas (10-inch)
- * Butter-flavored cooking spray
- * 2 tablespoons sugar
- * 1/2 teaspoon unsweetened cocoa powder
- * 1 pitted dark sweet cherries, well drained
- * 1/2 cup black spreadable fruit
- * 1 cup butter-pecan or butter-brickles ice cream
- * 1/2 cup whipping cream, whipped

Directions:

Preheat oven to 350°F. Cut each tortilla into six wedges. Fold each tortilla wedge in half lengthwise use scissors to trim the top edge to form a heart shape.

Open hearts and place them close together on an ungreased baking sheet. Coat hearts lightly with cooking spray, sprinkle gently with a mixture of sugar and cocoa powder. Bake for 8 to 10 minutes or until lightly browned. Cool on a warmed rack.

For cherry sauce; combine drained cherries and spreadable fruit in a small saucepan or in a microwave safe bowl. heat through over low heat or in a microwave oven on 100% power (high) for 1 minute.

To serve, place one tortilla heart on each of four dessert plates. Spoon some cherry sauce on top. Top with several small scoops of ice cream, with another heart and with a dollop of whipped cream. Cover with a third tortilla heart. Pass remaining cherry sauce.



Hearts & Flowers Cookies

Ingredients:

- * 1/4 cup soft Crisco vegetable shortening
- * or
- * 1/4 cup butter
- * 1 cup sugar
- * 1 egg
- * 1/4 teaspoon peppermint extract
- * 2 cups sifted all-purpose flour
- * 1/2 teaspoon baking powder
- * 1/2 teaspoon salt
- * 3 tablespoons milk (not evaporated)
- * 1 cup Quick or Old Fashioned Oats, Uncooked
- * Few Drops red food coloring
- * Chocolate Frosting (or Jam of choice)

Directions:

Beat together shortening, butter and sugar until light and fluffy. Add egg and peppermint extract; beat well. Sift together flour, baking powder and salt. Add flour mixture alternately with milk. Stir in oats. Add just enough red food coloring to make a pink dough. Cover and chill dough 1 hour. Roll out dough on a lightly floured board to 1/8". Cut with 2" floured, heart shaped cookie cutter. Place on lightly greased cookie sheets. Bake 375 deg 6 minutes. Remove and cool on rack.

Frost 1/2 of the cookies with chocolate frosting of choice or jam of choice.

Top with remaining cookies, sandwich style.



Heart-Shaped Shortbread Flavored with Cayenne

Ingredients:

- * 1/2 pound butter, unsalted at room temperature
- * 8 tablespoons superfine sugar
- * 3 cups all-purpose flour
- * 1/2 teaspoon Cayenne pepper
- * Butter and sugar to line molds
- * heart shaped molds

Directions:

Preheat the oven to 350 F. With a wooden spoon or in an electric mixer, cream together the butter and sugar until very smooth. Sift the flour into the butter mixture and, using your fingers, work all ingredients into a crumbly but very fine mixture. At this point, add the cayenne pepper, or your choice of other flavorings. Butter the molds and dust the bottom and sides with sugar. Press the shortbread dough into the molds. Bake until golden brown. The time varies from 10 minutes up, depending on the size of the mold. Do not overbake. Cool on racks before unmolding.

Variations: To make the more traditional shortbread, you can substitute a few drops of vanilla extract, 1/4 cup minced candied citron or lemon peel, or 2 tablespoons ground blanched almonds for the cayenne pepper.



Heart-Shaped Sandwiches

Ingredients:

- * Cream cheese, softened
- * Red food coloring
- * Bread
- * Heart-shaped cookie cutter
- * Jam; strawberry or raspberry

Directions:

Add a few drops of red food coloring to the softened cream cheese and mix until the color is a light pink throughout. Cut bread into heart shapes with the cookie cutter. Spread cream cheese on the bread and top with the jam.



Heart-Shaped Mozzarella and Fontina Pizza

Ingredients:

- * 1 (10 oz.) can refrigerated pizza crust
- * 4 teaspoons butter, divided
- * 1/2 red pepper, thinly sliced
- * 1 leek, cut into 1-inch strips
- * 1 boneless, skinless chicken breast half, cut into small cubes
- * 1/4 cup pesto
- * artichoke hearts, coarsely chopped, to taste
- * 4 ounces Fontina cheese, shredded
- * 1/2 cup mozzarella cheese, shredded
- * 1/2 teaspoon dried oregano

Directions:

Preheat oven to 425°F. Unroll refrigerated pizza dough into rectangle or square shape. Create a heart shape template out of paper towels or cardboard. Place template on dough and cut around heart shape using scissors. Place heart-shaped dough on greased cookie sheet and follow instructions on dough can for prebaking pizza crust. Set crust aside.

Saute red pepper and leeks in half of the butter until almost tender. Remove from skillet. Add chicken and other half of the butter to skillet and cook until chicken is done and lightly browned.

Spread pesto over prebaked pizza crust. Top with sautéed leeks, red peppers, and chicken. Add artichoke hearts. Top with cheeses and bake at 425°F. for 7 to 10 minutes. Sprinkle with oregano.



Regalo's Lobster Ravioli in Pink Sauce

Lobster Filling:

- * 8 ounces cooked fresh lobster meat, chopped
- * 2 teaspoons chopped fresh mango
- * 1 1/2 teaspoon heavy cream
- * 1 1/2 tablespoon ricotta cheese
- * 1 large egg yolk
- * Salt and fresh-ground black pepper, to taste

Pink Sauce:

- * 1/4 cup olive oil
- * 9 medium cloves garlic, finely chopped
- * 6 ripe tomatoes, chopped
- * 10 fresh basil leaves, julienned
- * 1/4 cup heavy cream
- * 1/2 cup fresh-grated parmesan cheese
- * Salt and fresh-ground black pepper, to taste

Stuffed Ravioli:

- * 24 (3-by-3-inch) won-ton wrappers
- * 1 large egg
- * 1 tablespoon water, plus more for cooking ravioli

To make filling: In a food processor fitted with the metal blade, combine all ingredients and process until smooth. Refrigerate at least 1 hour before using. (Can be made a day ahead.)

To make sauce: In a nonreactive heavy skillet, heat oil over medium heat. Saute garlic about 3 minutes, or just until it begins to color a bit; don't let it burn. Add tomatoes, basil and cream, bring to a simmer, reduce heat to medium-low and let sauce reduce about 2 minutes. Stir in parmesan cheese until it melts and season with salt and pepper. Don't let sauce boil after adding cheese or it will get stringy. (You can make this a day ahead and reheat over low heat or in a double boiler.)



To fill ravioli: Spoon a heaping tablespoon of filling in center of each of 12 won-ton wrappers. Lightly beat egg with 1 tablespoon water. Using a small paintbrush, moisten edges of wrappers well with beaten egg wash. Top each wrapper with another wrapper and seal edges together by pressing with tines of a fork; press out any air. (You can make these several hours ahead, cover well and refrigerate.)

Bring a large pot of water to a boil and drop in filled won tons. You may want to do these in batches so you don't overcrowd pot. Cook 5 to 7 minutes or until tender. Drain well and divide among 6 warm serving bowls. Divide sauce over each and serve warm. Makes 6 entree servings or 12 appetizer servings.

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Risotto with Artichoke Hearts & Red Bell Peppers

- * 3 cups vegetable broth
- * 1/2 small red bell pepper, cut julienne
- * 1/2 cup artichoke hearts, cooked
- * 1 teaspoon olive oil
- * 1 onion, minced
- * 1 cup Arborio rice
- * 1/3 cup dry white wine
- * 1/4 cup Parmesan cheese
- * 1 tablespoon minced parsley

Heat broth to near boil and keep hot in saucepan. Cook bell pepper and artichoke hearts in 2 tbs. broth. Remove. Cook onion in 2 tbs. broth until softened. Add oil and rice and cook 1 minute. Add wine. Cook until wine is almost gone. Add broth just to cover rice. Cook and stir over medium heat until broth is absorbed. Add more broth and continue cooking broth down and adding new broth until rice is just done (about 20 minutes). Add vegetables and cook to heat done. Stir in Parmesan and parsley before serving.



Roasted Red Pepper Pesto Cheesecake

- * 1 cup Butter-flavoured cracker- Crumbs (about 40 crackers)
- * 1/4 cup butter or margarine
- * 2 packages Cream cheese, softened
- * 1 cup Ricotta cheese
- * 3 Eggs
- * 1/2 cup grated Parmesan
- * 1/2 cup Pesto sauce
- * 1/2 cup Drained roasted red peppers, Pureed.

Mix crumbs and butter. Press onto bottom of 9 inch springform pan.

Bake at 325F for 10 minutes. Mix cream cheese and ricotta cheese with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing well after each addition. Blend in remaining ingredients. Pour over crust. Bake at 325F for 55 minutes to 1 hour.

Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Let stand 15 minutes at room temperature before serving. Garnish, if desired. Serve with crackers.

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Romantic Cheesecake

- * 24 ounces cream cheese
- * 4 eggs
- * 2 1/4 cups granulated sugar PLUS
- * 2/3 cup granulated sugar
- * 2 1/2 teaspoons vanilla extract
- * 5 teaspoons lemon juice
- * 1 teaspoon lemon peel, freshly grated (optional)
- * 16 graham cracker squares
- * 1/4 cup confectioners' sugar
- * 4 tablespoons butter, melted
- * 8 ounces sour cream
- * 6 drops green food coloring
- * 1 tablespoon cornstarch
- * 10 ounces strawberries, crushed
- * 6 drops red food coloring
- * Red silk flowers

Combine cream cheese, eggs, 1 3/4 cups granulated sugar, 1 1/2 teaspoons vanilla, lemon peel and 4 teaspoons lemon juice. Mix for 20 minutes at medium speed with electric mixer.

Crush crackers and combine with confectioners' sugar and melted butter. Press into bottom of 2-piece removable-bottom angel food cake pan to form crust. (Do not line sides of pan with crust.)

Pour cheese mixture into pan on top of crust and bake 35-40 minutes in 350 degree oven. Cool for 30 minutes. Frost with sour cream which has been mixed with 1/2 cup granulated sugar, 1 teaspoon of vanilla extract and green food coloring.

Return to 425 degree oven for 7-10 minutes. Chill in refrigerator at least 6 hours.

At least 8 hours before cake is to be served, remove from pan. Combine cornstarch, 2/3 cup granulated sugar, 1 teaspoon lemon juice, red food coloring and crushed strawberries in a saucepan. Cook until thick and glossy, stirring constantly. Cool, pour on cake and chill in refrigerator until cake is to be served. Garnish the hole in the center with silk flowers.



Romantic Dinner Chicken

- * 4 skinned and boned chicken breasts
- * 1 package (4 oz.) chopped beef
- * 1 pint (small) sour cream
- * 1 can undiluted mushroom soup
- * 3/4 cup butter
- * 45 crushed Ritz Crackers

Cover bottom of 8 x 12 dish with broken pieces of beef. Arrange chicken breasts on beef. Mix soup and sour cream and pour over chicken. Melt 3/4 cup oleo and mix with 45 crushed Ritz crackers. Put on top of chicken. Refrigerate. When ready, bake at 275 degrees for 4 hours uncovered. If too brown the last hour, cover with foil.

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Salmon With Cucumber Roses

- * 2 salmon steaks, about 6 ounces each
- * salt and pepper
- * 2 tablespoons butter
- * 1 shallot, chopped
- * 1/4 cup vermouth
- * 1 English cucumber
- * 1/2 cup chopped seeded tomatoes
- * 2 tablespoons heavy cream

Preheat oven to 425 degrees F. Blot salmon dry and sprinkle with salt and pepper. Butter oven-proof shallow dish and sprinkle with shallots.

Place salmon in dish, and pour vermouth over fish. Cover with foil and bake for 10 minutes.

Meanwhile, with vegetable peeler, make 6 lengthwise strips of cucumber. Roll each up to form a rose. Remove salmon from baking dish and cover with foil to keep warm. Add tomatoes and cream to baking dish and cook over medium heat until slightly thickened.



Satin Red Punch

- * 1 quart apple juice
- * 2 pints cranberry juice
- * 4 liters 7-Up
- * 7-up for 2 ice cube trays

Fill ice cube trays with 7-Up. Freeze solid. Chill remaining ingredients until ready to serve. When ready to serve, combine all.

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Shortbread Hearts

- * 1 1/2 cup butter or margarine, softened
- * 1 1/4 cup icing sugar
- * 3 tablespoons hazelnut liqueur
- * OR
- * 1 tablespoon almond extract
- * 1 teaspoon vanilla
- * 3 cups flour

GARNISH:

- * hazelnuts, almonds, or walnuts; crushed

FROSTING:

- * 6 squares semi-sweet chocolate, chopped
- * 1 tablespoon hazelnut liqueur
- * or
- * 1 teaspoon almond extract

Beat butter and sugar at medium speed till fluffy. Beat in liqueur and vanilla. Gradually beat in flour till soft dough forms. Shape into a ball and wrap in plastic wrap. Chill at least 30 min. On floured surface with floured rolling pin, roll to 1/2" thick. With heart shaped cookie cutter, cut out and place on ungreased cookie sheet about 1" apart. Bake till golden brown for about 15 min at 325°F. Let cool slightly before removing. Melt chocolate in saucepan or microwave. Add liqueur. When cookies are cool, dip 1/2 of cookie in chocolate mixture and place on plate covered in wax paper. Sprinkle with nuts and place in refrigerator or freezer briefly to set. (Store these cookies in refrigerator if they are garnished)



Shrimp Ravioli with Roasted Red Pepper Sauce

For Shrimp Mousse:

- * 8 ounces can water chestnuts, drained
- * 8 ounces peeled, deveined shrimp
- * 1 garlic clove minced
- * 1 scallion, minced
- * 2 teaspoons minced fresh ginger
- * 1 teaspoon soy sauce
- * 1/2 teaspoon sugar
- * Salt and freshly ground black pepper to taste
- * 1 package wonton wrappers
- * 1/4 cup coarsely chopped fresh cilantro or scallion greens

For Roasted Pepper Sauce:

- * 2 large red or yellow bell peppers
- * 1 garlic clove, chopped
- * 1 cup Vegetable or Chicken Stock
- * 1 1/2 tablespoon balsamic or wine vinegar
- * 1 tablespoon extra-virgin olive oil
- * 1/4 teaspoon saffron threads
- * soaked in
- * 1 tablespoon of warm water (optional)
- * Salt and freshly ground black pepper to taste
- * Pinch of cayenne pepper

For Shrimp Mousse:

Finely chop the water chestnuts in a food processor and transfer to a mixing bowl. Puree the shrimp in the food processor. Add the garlic, scallion, ginger, soy sauce, sugar, and salt and pepper; puree again. Stir the shrimp mousse into the water chestnuts. Correct the seasoning, adding salt to taste. (Note: To taste the mixture for seasoning without eating raw shrimp, cook a tiny bit of mousse on the end of a spoon in boiling water).

Prepare the Roasted Red Pepper Sauce. Bring 4 quarts of water to a boil in a large pot for cooking the ravioli.



Spread a few wonton wrappers on a work surface. Lightly brush the edges with water. Place a teaspoon of shrimp mousse in the center of each and fold in half on the diagonal. Starting at one end and continuing to the other, seal the edges by gently patting with your fingers. It's important to make a hermetic seal. Assemble the remaining ravioli in this fashion. Transfer the finished ravioli to a cake rack.

Cook the ravioli in the boiling water until the pasta is translucent and the filing is firm and white, about 2 to 3 minutes. Drain the ravioli in a colander. Spoon the pepper sauce on plates or a platter and arrange ravioli on top. Sprinkle with cilantro or scallion greens and serve at once.

For Roasted Pepper Sauce:

Roast the peppers over high heat on a barbecue grill, under a broiler, or directly over a gas or electric burner until charred and black on all sides. Turn as necessary with tongs: The whole process should take 8 to 10 minutes. Wrap the charred peppers in wet paper towels and let cool.

Scrape the charred skin off the peppers, using the tip of a paring knife.



Simple Pasta for Two

- * 1/2 pound linguini
- * 6 Roma Tomatoes - Cut into large dice
- * 6 cloves garlic
- * 1 tablespoon Extra Virgin Olive oil
- * 1/3 cup fresh basil
- * 1/2 teaspoon red pepper flakes (or to taste)
- * 1/2 teaspoon salt
- * Few turns of fresh ground pepper

Heat oil in a medium-high skillet, add pepper flakes, garlic, salt and pepper. Cook for 1 minute (don't brown the garlic). Add the tomatoes and cook till tomatoes start to wilt. Add Basil and cook for 1 more minute. Add cooked pasta to skillet and toss.

We have an abundance of cherry tomatoes in the summer so we sometimes substitute with cherry tomatoes that have been roasted for an hour or 2 in a 250 F oven (like sun dried tomatoes).

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Special Salmon Steaks

- * 2 salmon steaks
- * 8 ounces mushrooms, sliced thinly
- * 1 tablespoon butter
- * 1/3 cup sherry
- * 1 cup cream
- * 1/2 cup chicken stock
- * 2 ounces capers
- * 2 tablespoons parsley

Saute the mushrooms in the butter until thoroughly cooked but not yet browning.

Add the sherry and let simmer until the alcohol has evaporated. Add the cream and chicken stock. Thoroughly rinse the capers (they're usually purchased in brine and you don't want the acidic taste) and add to sauce. Broil the salmon steaks - about 5-7 minutes a side, depending on thickness. The sauce should simmer while the steaks are cooking, to thicken it a bit. When the salmon is cooked pour the sauce over to serve. Extra sauce is great on potatoes.



Steak Lover's Fettuccini Alfredo

- * 1 ounce clarified butter
- * 4 ounces beef tenderloin tips
- * 1 cup broccoli, red pepper, portabella strips
- * 1/4 cup corn, scallion, red and green peppers (small diced)
- * 1 tablespoon fresh garlic
- * 1 cup heavy cream
- * 1/2 cup fresh Parmesan
- * 8 ounces cooked pasta
- * 1 tablespoon sliced green onion

Heat butter. Sear meat and add veggies. Add heavy cream and reduce down. Add Parmesan cheese. When it begins to thicken add to pasta. Serve hot, topped with scallions and Parmesan cheese.

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Strawberries In Red Wine

- * 3/4 cup Fresh Strawberries
- * 1 1/2 teaspoon Sugar
- * 1 teaspoon Orange Flavored Liqueur
- * 1/2 teaspoon Cognac
- * Red Wine

For each serving, spoon 3/4 of a cup quartered fresh strawberries into a large wine glass. Sprinkle with 1-1/2 teaspoons sugar, 1 teaspoon orange-flavored liqueur and 1/2 teaspoon Cognac. Fill each glass with red wine to cover the berries. Refrigerate for at least 2 hours.



Strawberries Romanoff

- * strawberries
- * Whip cream
- * icing sugar
- * a complementary liqueur - such as grand marnier

Wash, hull and slice the strawberries lengthwise - from top to bottom. Place in a glass bowl and cover, prior to putting in the fridge to keep cool. Whip cream to the floppy stage, and add sieved icing sugar, and a complementary liqueur such as Grand Marnier - a harsh flavour would not sit well with the strawberries:. Replace cream in fridge until service. the cream needs to be served in a sauce boat Arrange the strawberries on the plate, dust with icing sugar and add the Romanof cream to the side of the plate.

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Strawberry Stuffed French Toast

- * non-stick cooking spray
- * 12 slices bread
- * 1/2 cup cream cheese, softened
- * 1/2 cup strawberry fruit spread
- * 1/2 cup sliced strawberries
- * 2 large eggs
- * 1/2 cup milk
- * 1 teaspoon vanilla extract
- * 2 tablespoons powdered sugar
- * 1/2 cup maple syrup (optional)

Spray a large nonstick skillet with cooking spray; set aside.

Lay 6 slices of bread on your work surface. Keeping edges free of food, place a generous teaspoon of cream cheese, a generous teaspoon of fruit spread, and 4 or 5 strawberry slices on each piece. Top with remaining bread.

In a medium mixing bowl, combine eggs, milk, and vanilla. Dip sandwiches, being careful not to let strawberries fall out. Press edges together to seal.

Heat skillet to medium. Cook each French toast sandwich 2 or 3 minutes or until the first side is golden brown. Use a spatula to turn sandwich over, and cook until second side is golden brown. Sprinkle with powdered sugar. Serve immediately with maple syrup, if desired.



Strawberry Trifle

- * 1 1/2 cup boiling water
- * 1 package (8-serving size) JELL-O Brand Strawberry Flavor Gelatin
- * 1 1/2 cup cold water
- * 1 package (10.75 oz.) frozen pound cake, thawed, cubed
- * 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
- * 2 cups sliced strawberries

STIR boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Stir in cold water. Pour into 13x9-inch pan. Refrigerate 3 hours or until firm.

CUT gelatin into 1/2-inch cubes. Place in 3-1/2-quart serving bowl. Cover with layers of cake cubes, 1/2 of the whipped topping and strawberries. Top with remaining whipped topping.

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Strawberry-Raspberry Champagne Sorbet

- * 1/2 pound each frozen raspberries and strawberries
- * 1/4 cup sugar syrup
- * 3/4 cup champagne

Put the frozen berries in a medium sized bowl and thaw, save any accumulated juices. Put thawed berries in a food processor or blender. Purie berries for 1 minute. This should yield about 2 cups of purie.

Sugar syrup: In a medium saucepan place 1 cup of sugar and 1 cup of water.

Cook over medium-high heat, stirring constantly. Bring to a full boil and boil for 1 minute. Remove from heat and allow to cool.

Add the 1/4 cup of sugar syrup and champagne to berry purie and stir until well mixed. Chill until very cold.



Sugar Hearts

- * 3 cups all-purpose flour
- * 1/2 teaspoon baking powder
- * 1/2 teaspoon salt
- * 1 cup butter, softened
- * 1 cup granulated sugar
- * 1 teaspoon vanilla extract
- * 1/4 teaspoon almond extract
- * 1/4 cup half-and-half
- * 1 large egg
- * 1 large egg yolk
- * 6 ounces semisweet chocolate, coarsely chopped

Sift the flour, baking powder, and salt into a medium bowl. Beat the butter and sugar in a large bowl with an electric mixer at high speed until creamy. Add the vanilla and almond extracts and half-and-half. Add the egg and egg yolk, beating until just blended.

Mix in the dry ingredients to form a soft dough. Divide the dough in half. Press the dough into disks, wrap each in plastic wrap, and refrigerate for 30 minutes.

Preheat the oven to 350°F. Line three cookie sheets with parchment paper. Roll out one of the disks of dough on a lightly floured surface to a thickness of 1/4 inch.

Use a 2 1/2-inch heart cookie cutter to cut out the cookies. Gather the dough scraps, re-roll, and continue cutting out cookies until all the dough is used.

Use a spatula to transfer the cookies to the prepared cookie sheets, placing them 2 inches apart. Repeat with the remaining dough. Bake, one sheet at a time, for 12-15 minutes, or until just golden. Transfer to racks and let cool completely.

Melt the chocolate in a double boiler over barely simmering water. Dip the hearts half-way into the chocolate and let stand for 30 minutes until set.



Sweetheart Apple Crisp for Two

- * 2 cups sliced apples
- * 1 teaspoon honey
- * cinnamon and nutmeg to taste

TOPPING:

- * 1/3 cup whole wheat flour
- * 2 teaspoons honey
- * 1 teaspoon real vanilla

In a bakable baking dish, add apples, and sprinkle with cinnamon and nutmeg. Next, drizzle the 1 tsp of honey over the top of the apples and spices. Next, mix the ingredients for the topping all together and spread over the apples, spices and honey. Place in 300* oven and bake until a toothpick comes out clean. Great with French vanilla ice cream or topped with whipped cream.



Sylvia`s Red Velvet Cake

For the cake:

- * 2 1/2 cups sifted cake flour
- * 2 teaspoons cocoa powder
- * 1 teaspoon baking soda
- * 1 teaspoon baking powder
- * 1 teaspoon salt
- * 1 1/2 cup sugar
- * 1/2 cup unsalted butter, softened
- * 2 large eggs
- * 1 cup buttermilk
- * 2 ounces red food coloring
- * 1 teaspoon distilled white vinegar
- * 1 teaspoon vanilla

For the Frosting:

- * 1 (8-ounce) package cream cheese, softened
- * 1/2 cup unsalted butter or margarine, softened
- * 1 pound box confectioners sugar
- * 1 teaspoon vanilla extract
- * 1 cup chopped pecans

For the cake: Preheat the oven to 350 degrees F. Grease and flour 2 (9-inch) cake pans. In a medium bowl or on a piece of waxed paper, sift together flour, cocoa, baking soda, baking powder, and salt; set aside. In a large bowl, cream together sugar and butter. Beat in eggs one at a time.

Alternately add flour mixture and buttermilk. Beat in food coloring and vinegar, then add vanilla. Spread the batter evenly in the pans. Bake for 20 to 30 minutes or until a wooden toothpick inserted into the center comes out clean. Turn out onto a rack to cool.

For the frosting: In a large bowl, cream the cream cheese and butter. Beat in confectioners sugar until fluffy. Beat in vanilla. Stir in pecans. Use frosting to fill and ice cake. Slice and serve on individual plates.



Triple Strawberry Cake

- * 1 (18.25 ounce) package strawberry cake mix
- * 1 (3 ounce) package flavored gelatin
- * 4 cups water
- * 2 cups frozen whipped topping, thawed
- * 2 cups strawberries, sliced

Prepare cake according to package directions. Bake as directed for a 9x13 inch pan. Allow to cool.

Prepare the strawberry gelatin according to package instructions, using the 4 cups of water. Pour over cooled cake while still in liquid form; the cake will absorb it. Chill in refrigerator for 2 hours, or until gelatin is set.

Spread whipped topping over cake and top with sliced strawberries.



Triple Valentine Brownies

- * 1 1/4 cup flour
- * 1/4 cup sugar
- * 1/2 cup cold margarine/butter
- * 1 can (14 oz size) chocolate sweetened condensed milk (NOT evaporated milk)
- * 1/4 cup unsweetened cocoa
- * 1 egg
- * 1 teaspoon vanilla extract
- * 1 teaspoon baking powder
- * 1 milk chocolate bar (8 oz size), broken into chunks
- * 3/4 cup chopped nuts (optional)

Preheat oven to 350. Line 13x9-inch baking pan with foil; set aside.

In bowl, combine 1 cup flour and sugar; cut in butter until crumbly. Press on the bottom of pan. Bake 15 min.

In another bowl, beat Eagle Brand, cocoa, egg, remaining 1/4 cup flour, vanilla and baking powder. Mix in chocolate pieces and nuts. Spread over prepared crust. Bake 20 minutes or until set.

Cool. Use foil to lift out of pan. For hearts, cut with heart-shaped cookie cutter or, with knife, cut around waxed paper heart shape. Or cut into bars. Decorate with icing or gels if desired. Store covered.



Ultimate Valentine's Day Cookie

- * 1 cup powdered sugar
- * 1 cup butter or margarine, softened
- * 1 tablespoon white vinegar
- * 2 1/4 cups all-purpose flour
- * 3/4 teaspoon baking soda
- * 1 1/2 teaspoon ground ginger
- * 1/4 teaspoon salt
- * 6 drops red food color

Creamy Decorator's Frosting

- * 2 cups powdered sugar
- * 1/2 teaspoon vanilla
- * 2 tablespoons milk or half-and-half

Heat oven to 400 F. Beat powdered sugar, butter and vinegar in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except food color. Divide dough in half. Mix food color into one half. (If dough is too dry, stir in milk, 1 teaspoon at a time.)

Roll dough 1/8 inch thick on lightly floured cloth-covered surface. Cut into heart shapes with various sizes of cookie cutters. Place smaller hearts on larger hearts of different color dough if desired. Place about 2 inches apart on ungreased cookie sheet.

Bake 5 to 7 minutes or until set but not brown. Cool 1 to 2 minutes; carefully remove from cookie sheet to wire rack. Cool completely, about 30 minutes. If desired, decorate with white and pink Creamy Decorator's Frosting.

Creamy Decorator's Frosting: Stir together all ingredients until smooth and spreadable. Tint with food color if desired.



Valentine Brownie Hearts

- * 4 squares unsweetened chocolate
- * 3/4 cup margarine
- * 2 cups sugar
- * 3 eggs
- * 1 teaspoon vanilla
- * 1 cup flour
- * 1 cup nuts -- chopped -- (optional)
- * 2 2/3 cups halved strawberries
- * 1 tub (8 ounce size) chocolate nondairy whipped topping

Heat oven to 350F (325F for glass dish). Line a 13 inch by 9 inch baking pan with foil, extending over edges to form handles. Grease foil.

Cook chocolate and margarine in large microwave-safe bowl on high (100 percent power) for 2 minutes or until margarine is melted. Stir until chocolate is completely melted.

Stir sugar into chocolate until well blended. Mix in eggs and vanilla. Stir in flour and nuts until well blended. Spread in prepared pan.

Bake in a 350 degree F oven for 30 to 35 minutes or until toothpick inserted in center comes out with fudgy crumbs. Do not over-bake. Cool in pan. Refrigerate 30 minutes for easier cutting. Lift brownies out of pan with foil handles. Invert onto back of pan. Carefully remove foil. Invert onto cutting board. Cut into heart shapes with cookie cutter.

Place half of the brownies on individual dessert plates. Spoon 1/2 cup strawberries over each brownie. Top each with 1/3 cup whipped topping. Cover with remaining brownies. Garnish with additional strawberries.



Valentine Brownies With Raspberry Coulis

- * 1/4 cup butter
- * 2 squares (1 ounce each) unsweetened chocolate
- * 1 cup white sugar
- * 2 eggs
- * 1/2 teaspoon vanilla extract
- * 1/4 cup all-purpose flour
- * 1/2 teaspoon salt
- * 1 cup chopped walnuts
- * 1 package (10 ounce size) frozen raspberries
- * 1 tablespoon raspberry juice
- * 1 1/2 teaspoon cornstarch
- * 1 tablespoon orange zest

Preheat oven to 325 degrees F (165 degrees C).

To make brownies: In a medium saucepan over medium heat, melt butter or margarine and chocolate; take off of heat. Stir in sugar, eggs and vanilla; beat well. Mix in flour, salt and nuts, if desired.

In a greased 8x8 inch baking dish, pour brownie mix. Bake in preheated oven for 40 minutes or until toothpick in the center of brownies comes out somewhat clean.

To make Raspberry Couli: In a medium saucepan over medium-high heat, cook raspberries for 5 to 8 minutes; turn down to medium.

In a small bowl, combine juice and cornstarch to make a paste; add to raspberries stirring constantly until thickened. Add rind and cool.

Pool couli on a dessert plate and place brownie portion on top of couli; serve.



Cupid's Custard

1 1/2 cups applesauce
1 cup skim milk
4 eggs
1 tsp ground cinnamon plus a little more for tops

Here's a light dessert to serve your loved ones after a big, hearty dinner.

Serves 6

Heat oven to 350 degrees F. Whirl ingredients in a blender until smooth. Pour into individual custard cups, sprinkle with a little more cinnamon, and place in large baking pan. Add hot water to depth of one inch. Bake for 45 minutes, until custard is set and a toothpick inserted in center comes out clean. Cool and refrigerate until serving time.

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